



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, BBQ, Celebration, Festive, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

RAYA CHOCOLATE CAKE

INGREDIENTS

Group A1

Ingredient	KG
APITO CHOCOLATE MOIST CAKE MIX	0.500
Eggs	0.200
Water	0.100
Oil	0.200
Total Weight:	1.000

Group A2

Ingredient	KG
Gelatine powder	0.010
Water	0.050
Fino Dark Chocolate Button	0.250
APITO EXPRESSO PASTE	0.030
Whipped cream	0.300
Total Weight:	0.640

Group A3

Ingredient

Bakels Diamond Glaze Chocolate

Whipped cream

APITO CHOCOLATE EMULCO

KG

0.500

0.300

0.010

Total Weight: 0.810

METHOD

1. Beat all ingredients (A1) on medium speed for 2mins.
2. Pour cake batter into the 12"x12" baking tray and bake at 170°C for 18-25mins.
3. Double boil the chocolate and mix in melted gelatin (pre-soaked with water 50g).
4. Fold in whipped cream into the chocolate mixture and mix well
5. Deposit the cake in the refrigerator for 4hrs to set.
6. Lastly, decorate the cake with all ingredients (A3) to your desired preference and it is ready to be served.