



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products, Colouring & Flavouring, Filling, Icing & Topping, Other Products



OCCASION

Afternoon Tea, Celebration, Festive



FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

SWEETHEART BERRIES

INGREDIENTS

Group A1

Ingredient	KG
APITO CHOCOLATE MOIST CAKE MIX	0.500
Eggs	0.500
Apito Orange Paste	0.050
Water	0.080
Ovalett Special	0.015
Total Weight:	1.145

Group A2

Ingredient	KG
Oil	0.200
Total Weight:	0.200

Group B1

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.100
Water	0.250
Bakels Strawberry Filling	0.080
Total Weight:	0.430

Group B2

Ingredient
Whipped cream

KG
0.200
Total Weight: 0.200

Group C

Ingredient
BAKELS CHOCOLATE TRUFFLE
Whipping Cream

KG
0.200
0.100
Total Weight: 0.300

Group D

Ingredient
Bakels Les Fruits Strawberry 50%

KG
0.200
Total Weight: 0.200

METHOD

1. Beat all ingredients (A1) on medium speed for 3mins.
2. Pour ingredient (A2) into the batter and beat on medium speed for 1min.
3. Lined the baking tray with parchment paper and pour the batter into it.
4. Bake the batter at 180°C for 20 - 30mins and set aside.
5. Beat all ingredients (B1) on medium speed for 3mins.
6. Fold and mix ingredient (B2) and set aside.
7. Mix all ingredients (C) and double boil (bain marie) or heat up in the microwave for the chocolate ganache.
8. Cling film a cake ring and place a cake board underneath the ring.
9. Apply a layer of chocolate ganache about 5cm thick.
10. Lay the chocolate sponge on top of the ganache and apply a layer of strawberry filling in a circular way in the strawberry custard cream.
11. Finally, covered the chocolate sponge on top and decorate to your desire preference.