



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Confectionery



## FINISHED PRODUCT

Cake, Confectionery

# CHOCO NAKED CAKE

## INGREDIENTS

### Group Cake Base

Ingredient	KG	%
Bakels Muffin & Cake Choc	1.000	53.00
Egg	0.350	19.00
Water	0.300	16.00
Rapeseed oil	0.225	12.00
<b>Total Weight:</b>	<b>1.875</b>	

### Group Filling

Ingredient	KG	%
Bakels Dark Truffle	0.170	9.00
<b>Total Weight:</b>	<b>0.170</b>	

### Group Decor

Ingredient	KG	%
Bakels Chockex Premium Blond	0.080	4.00
Chocolate (chopped)	0.080	4.00
<b>Total Weight:</b>	<b>0.160</b>	

## METHOD

- 1: Mix all ingredients with a wing 1 min, scrape down the edges and mix 4 min on medium spe
- 2: Fill 400g of batter in an 18 cm ring.

- 3: Bake the cake base at 160C for about 55min.
- 4: When the bottom has cooled, divide it into 3 parts.
- 5: Stir lightly Bakels Dark Truffles with Wing 1 min.
- 6: Fill the cake layers with the lightly whipped truffle, use a piping bag.
- 7: Drizzle a little melted Non Temp Blond on the edges and sides of the cake.
- 8: Decorate with grated dark chocolate, etc.