



## CATEGORY

Confectionery



## FINISHED PRODUCT

Cake

# CHOCOLATE CAKE WITH SALTED CARAMEL PROFITEROLES

## INGREDIENTS

### Group 1. Soft chocolate cake

Ingredient	KG
<a href="#">Bakels Choc Muffin &amp; Cake</a>	1.000
<a href="#">Bakels Bakery Margarine</a>	0.550
Egg	0.500
<b>Total Weight:</b>	<b>2.050</b>

### Group 2a. Profiteroles

Ingredient	KG
<a href="#">Bakels Choc Muffin &amp; Cake</a>	0.400
<a href="#">Bakels Bakery Margarine</a>	0.400
Wheat flour	0.200
<b>Total Weight:</b>	<b>1.000</b>

### Group 2b. Petit Choux

Ingredient	KG
Water 50 °C	1.500
Bakels Choux Paste Complete	1.000
<b>Total Weight:</b>	<b>2.500</b>

### Group 3. Chocolate crunch

Ingredient	KG
<a href="#">Bakels No Bake Slice Choc SG</a>	1.500
<a href="#">Bakels Bakery Margarine</a>	0.200
Water	0.100
<b>Total Weight:</b>	<b>1.800</b>

### Group 4. Chocolate mousse

Ingredient	KG
Full fat milk	-
<a href="#">Bakels Fond Suisse</a>	0.300
Whipped double cream	0.300
<a href="#">Bakels Dark Truffle</a>	0.200
<b>Total Weight:</b>	<b>0.800</b>

### Group 5. To assemble the cake

Ingredient	KG
<a href="#">Bakels Dark Truffle</a>	-
<a href="#">Bakels Millionaires Caramel</a>	-
<a href="#">Bakels Diamond Glaze Chocolate</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

1. Mix Bakels Choc Muffin & Cake and the margarine with a paddle. Add the eggs gently and mix to a homogeneous batter. Spread to about 1 cm thick in a 18 cm ring and bake in 180 °C for approx. 15 min.
- 2a–b. Mix Bakels Choc Muffin & Cake, margarine and wheat flour to a shortcrust pastry. Wrap in plastic and cool. Mix Bakels Choux Paste Complete with the hot water and pipe small balls. Roll out the chocolate shortpastry and push out round portions and cover the balls.  
Bake in 150 °C.
3. Mix Bakels No Bake Slice Choc SG with water and add melted margarine. Spread out a thin layer in the ring where to make the finished cake.
4. Whisk milk, double cream and Bakels Fond Suisse at high speed for approx. 5 min. Add the melted truffle.
5. Spread a thin layer of Bakels Dark Truffle on the chocolate crunch. Place the soft chocolate cake on top.  
Add a layer of chocolate mousse and spread evenly. Place in the freezer. Fill the profiteroles with Bakels Millionaires Caramel. When the mousse is frozen, coat the top of the cake with a thin layer of Bakels Diamond Glaze Chocolate. Remove the cake from the ring and decorate with the profiteroles.