



## DARK TRUFFLE CAKE

### INGREDIENTS

#### Group Sponge

Ingredient	KG
Egg	0.720
Water	0.340
Rapeseed oil	0.450
Sugar	0.680
Cocoa powder	0.120
<u>Silky Cake</u>	0.320
Wheat flour	0.500
<b>Total Weight:</b>	<b>3.130</b>

#### Group White Specolus Sandwich

Ingredient	KG
Bakels Speculoos Crumb	0.500
Butter	0.200
<u>Bakels Chockex Premium White</u>	-
<u>Bakels Truffle White</u>	-
<b>Total Weight:</b>	<b>0.700</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Confectionery



### OCCASION

Christmas, Winter



### FINISHED PRODUCT

Cake, Gateaux

**Group Dark Truffle Sticks**

Ingredient	KG
Water	0.100
<u>Bakels No Bake Chocolate</u>	1.000
Butter	0.200
<u>Bakels Chockex Premium Dark</u>	-
<b>Total Weight: 1.300</b>	

**Group Meringue Decor**

Ingredient	KG
<u>Bakels Actiwhite</u>	0.100
Water	1.000
Sugar	2.200
<b>Total Weight: 3.300</b>	

**METHOD**

1. Sponge: Mix all ingredients with a paddle at low speed for 1 minute. scrape down and mix for another 6 minutes at medium speed. Fill up 500 g in 18cm rings and bake at 150 degrees for 55 minutes.
2. Cut the cooled off sponge in 3 layers. Pipe or spread 120 g of Dark Truffle on one layer and repeat with the second layer. Top with the third layer and spread truffle on the top and on the side of the gateau to cover it completely.
3. White Specolus Sandwich: Mix the melted butter with Specolus crumbs. Roll out 5mm thick between 2 silicon mats. Stamp out 3cm circles and pipe a dot with White Truffle and put a second circle on top. Cover with white Chockex
4. Dark Truffle Sticks: Mix No-bake with water. Mix in the melted butter to a homogenous mixture. Roll out 5 mm thick between 2 silicon mats and put on freezer. Cut 1 cm wide lengths and pipe some Dark Truffle on top. Cut in desired sizes and cover with Chockex Dark.
5. Meringue: Mix water well with Bakels Actiwhite and set aside. Add the sugar and heat in microwave until the sugar is dissolved. Whisk at medium speed until full volume on the meringue. Pipe length with a flat nozzle and sprinkle some Bakels No-Bake on top, dry at 100 degrees for about 1 hour.