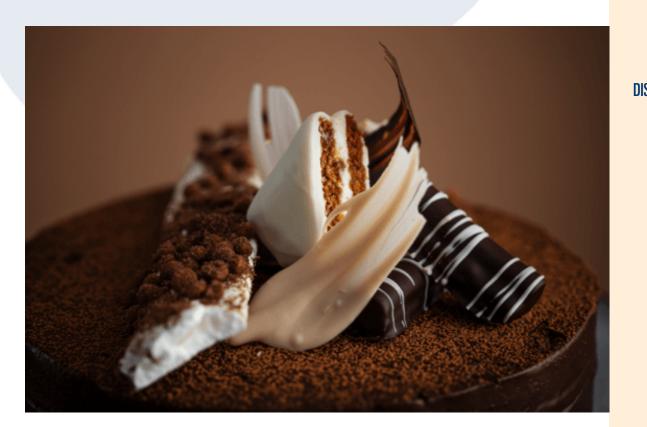


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DARK TRUFFLE CAKE

INGREDIENTS

Group Sponge	
Ingredient	KG
Egg	0.720
Water	0.340
Rapeseed oil	0.450
Sugar	0.680
Cocoa powder	0.120
Silky Cake	0.320
Wheat flour	0.500
	Tatal Matuke 2 120
	Total Weight: 3.130
Group White Specoluus Sandwich	i otal Weight. 3, 130
Group White Specoluus Sandwich	KG
Ingredient	KG
Ingredient Bakels Speculoos Crumb	KG 0.500
Ingredient Bakels Speculoos Crumb Butter	KG 0.500 0.200





CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Cake, Gateaux



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Group Dark Truffle Sticks	
Ingredient Water	KG 0.100
Bakels No Bake Chocolate Butter	0.100 1.000 0.200
Bakels Chockex Premium Dark	-
	Total Weight: 1.300
Group Meringue Decor	
Ingredient Bakels Actiwhite	KG 0.100
Water Sugar	1.000 2.200

Total Weight: 3.300

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 Specoluus Sandwich: Mix the melted butter with Specoluus crumbs. Roll out 5mm thick between 2 silicon maths. 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 humogen mixture. Roll out 5 mm thick between 2 silicon maths and put on freezer. Cut 1 cm wide lengths and 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 mediumspeed until full volume on the meringue. Pipe length with a flat nozzle and sprink some Bakels No-Bake on top, dry at 100 degrees for about 1 hour.