



## CATEGORY

Confectionery



## OCCASION

Autumn, Winter



## FINISHED PRODUCT

Dessert

# SNOWBOMB

## INGREDIENTS

### Group Cake

Ingredient	KG	%
<u>Bakels Choc Muffin and Cake Complete PF</u>	1.200	57.80
Margarine	0.300	14.50
Water	0.175	8.40
<u>Bakels Dark Truffle</u>	0.150	7.20
Syrup Dark	0.200	9.60
Rapeseed oil	0.050	2.41
<b>Total Weight:</b>	<b>2.075</b>	

### Group Mousse

Ingredient	KG	%
<u>Bakels Fond Royale Vegan</u>	0.200	22.20
Water	0.500	55.60
<u>Bakels Truffle White</u>	0.100	11.10
Whipped cream	0.250	27.80
<u>Bakels Dark Truffle Soft</u>	-	-
<b>Total Weight:</b>	<b>1.050</b>	

### Group Topping

Ingredient	KG	%
Superglaze Neutral	-	-
Coconut flakes	-	-

**Total Weight:** 0.000

## METHOD

### Cake

1. Blend 4 min slow speed with a beater.
2. Pipe the batter in a desired silicone mould.
3. Bake at 180 °C for 25 min.

### Mousse

1. Blend Bakels Fond Royal with water for 5 minutes. Add the melted truffle and the whipped cream.
2. Fill desired form with the mousse and pipe the cocoa cream.

### Topping

1. Heat the Super Glaze to 45-55 degrees and dip the pastry. Sprinkle with coconut flakes and place the cake on your brownie cake.