



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer, Valentines Day



FINISHED PRODUCT

Cake

STRAWBERRY DARK DRIP CAKE

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.720
Water	0.340
Oil	0.450
Sugar	0.680
Cocoa	0.120
<u>Bakels Silky Cake PF</u>	0.320
Wheat flour	0.500
<u>Bakels Truffle With Strawberry Flavour</u>	-
<u>Bakels Les Fruits Strawberry</u>	-
<u>Bakels Dark Truffle</u>	-

Total Weight: 3.130

METHOD

1. Mix all ingredients for 1 minute at low speed with a paddle.
2. Scrape down and mix for another 6 minutes at medium speed.
3. Baking temperature: 150°C.
4. Oven time: approx 50 minutes.
5. Cut the cooled chocolate sheet cake horizontally into 3 layers.
6. Spread Les Fruits Strawberry on the first layer and on the second layer the whipped Truffle with Strawberry Flavour.
7. Cover the whole cake with the whipped Truffle with Strawberry Flavour and decorate with melted Dark Truffle.

8. Decorate as desired.