



CATEGORY

Confectionery



OCCASION

Vegan



FINISHED PRODUCT

Cake

VEGAN CHOCOLATE MOUSSE CAKE

INGREDIENTS

Group Cake base

Ingredient	KG
Bakels Vegan Cake Mix	1.000
Rapeseed oil	0.400
Water	0.400
Total Weight:	1.800

Group Filling/decoration

Ingredient	KG
Bakels Les Fruits Blueberry	0.150
Bakels Chockex Premium Dark Vegan PF	-
Bakels Diamond Glaze Neutral	-
Aromatic Natural Citrus	-
Bakels Dark Truffle Vegan PF	0.200
Total Weight:	0.350

Group Mousse

Ingredient	KG
Bakels Fond Royale	0.200
Water	0.500
Vegan Cream	0.250
Total Weight:	0.950

METHOD

Method part 1

Mix all the ingredients with a wing on low speed.

Scrape down the edges and mix for 6 minutes on medium speed.

Fill the desired shape/ring almost up to the edge. Bake at 180°C deck oven/160°C rack oven for approx. 50 minutes.

Method part 2

Divide the cake bases into two layers.

Spread about 150 g Les Fruits Blueberries on the first layers.

Place the cake in a ring with a plastic strip.

Make a smaller ring of the second layer and place it in the middle.

Method part 3

Whisk Fond Royale Vegan and water until slightly thickened.

Melt Vegan Dark Truffle and mix it well together.

Add whipped vegan cream and blend.

Method part 4

Pipe the mousse up to the edge of the ring.

Freeze the cake.

Decorate as desired.