



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Mud Cake, Slices

CHOCOLATE PEPPERMINT SLICE (USING BAKELS MUD CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Mud Cake Mix	3.000
Water (Variable)	0.750
Egg	0.400
Cake Margarine - Medium Grade	0.100
Pettina Chocolate Paste	0.060
Total Weight:	4.310

Yield: The above recipe is suitable for one standard baking tray.

METHOD

1. Place all ingredients in mixing bowl.
2. Blend on low speed for 1 minute.
3. Scrape down.
4. Continue to mix on low speed for a further 2 minutes.
5. Spread on papered tray.
6. Bake at oven temperature 190°C.
7. Allow to completely cool.
8. Add desired levels of Peppermint Essence into approximately 1.2 kg of 422003 PETTININCE RTR ICING.
9. Roll out to approximately tray size and place on slice.
10. Allow icing to set/form skin.
11. Pour on approximately 400 g of 514002 BAKELS RTU CHOC GANACHE.
12. Allow to set and then cut to size.