

CHOCOLATE TORTE (USING BAKELS CHOCOLATE MUFFIN MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Chocolate Muffin Mix	1.000
Egg	0.350
Water (Variable)	0.300
Total Weight:	1.650

Group 2

Ingredient	KG
Vegetable Oil	0.200
Chockex Supreme (melted)	0.300
Total Weight:	0.500

METHOD

1. Place Group 1 in mixing bowl.
2. Blend together for 1 minute.
3. Scrape down.
4. Blend for 3 minutes on 2nd speed.
5. Mix Group 2 together in a separate bowl. Add to Group 1 and blend on 1st speed until clear.
6. Deposit evenly into two greased 25 cm hoops.
7. Oven temperature 150°C for approximately 1 hour.
8. Brush with whisky syrup while hot and allow to cool in the hoop.
9. Decorate with BAKELS CHOCOLATE RTU ICING or use Recipe No. 42500A CHOCOLATE FUDGE ICING to enrobe the whole cake.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Torte