



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Mud Cake

MISSISSIPPI MUD CAKE (USING BAKELS MUD CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.525
Water (Variable)	0.800
Bakels Mud Cake Mix	3.000
Total Weight:	4.325

Group 2

Ingredient	KG
Pettina Chocolate Paste	0.060
Vegetable Oil	0.425
Total Weight:	0.485

Yield: If using APITO CHOCOLATE PASTE increase quantity to 120 grams. Decorate with Bakels Ganache Recipe using Chockex Supreme.

METHOD

1. Blend Group 1 on low speed for 1 minute.
2. Scrape down.
3. Blend on top speed for 2 minutes.
4. Scrape down.

5. Add PETTINA CHOCOLATE PASTE.

6. Commence blending on second speed while adding vegetable oil.

7. Mix for a total of 2 minutes. (Do not overmix).

8. To enhance flavour, make up a simple syrup adding equal parts of brandy or whisky, to the simple syrup, then generously brush the top of the Mississippi Mud Cake while still hot.

9. Stock syrup recipe: 1.2 kg sugar and 1kg water. Bring to boil. Allow to cool and place in container for future use.

10. For: 18 cm x 4 cm round use 50 g of simple syrup, 18 cm x 7 cm round use 75 g of simple syrup, 20 cm x 7 cm round use 100 g of simple syrup, 26 cm x 7 cm round use 150 g of simple syrup

11. Baking times and weights: 18 cm x 4 cm tin 400 g batter 40 min. 160°-170°C, 18 cm x 7 cm tin 600 g batter 50 min. 160°-170°C, 20 cm x 7 cm tin 800 g batter 60 min. 160°-170°C, 26 cm x 7 cm tin 1400 g batter 70 min. 160°-170°C.