

Satin Chocolate Velvet Cake

Applications:

Endless tastes, textures and finished product possibilities like layer cake, loaf cake, snack cake, verrine and swiss roll.



Satin Chocolate Velvet Cake is a moist chocolate crème cake that bakes flat for easy assembly. Its soft and moist texture, with its well-balanced freshness, gives consistent quality each time. Developed to improve product performance and produce a cake with soft and moist texture, it is an easy-to-use, all-in-one recipe with great tasting chocolate.

Product Name: Satin Chocolate Velvet Cake

Product Code: 4012255

Packaging: 25KG bag

Shelf Life: 9 months



Death By Chocolate Cake

Composition & Decoration:

1. Chocolate Velvet Cake
2. Dark Chocolate Mousse
3. Assembly and Decoration

| Ingredients | Grams |
|------------------------------|--------|
| Chocolate Velvet Cake | |
| Satin Chocolate Velvet cake | 1000 g |
| Whole Eggs | 275 g |
| Oil | 275 g |
| Water | 400 g |
| Dark Chocolate Mousse | |
| One Step Gelatin Free Mousse | 500 g |
| Cocoa Powder | 85 g |
| Cold Water | 735 g |

Working Method:

Chocolate Velvet Cake

- Combine all ingredients together with a paddle attachment for 1 minute on slow and 4 minutes on medium speed, scraping down halfway through mixing.
- Divide batter equally between two full sheet pans (approximately 975 grams each).
- Bake in a rack or deck oven at 175°C / 347°F for approximately 15-25 minutes and allow to cool completely.

Dark Chocolate Mousse

- Combine dry ingredients on slow speed with whisk attachment until evenly incorporated.
- Add cold water and flavouring, if desired, and whisk for 1 minute on slow, then for 4 minutes on fast speed or until light and aerated.

Assembly and Decoration

- Divide sheet cakes into thirds.
- Spread mousse evenly over cake and repeat the layering process, finishing with a thin layer of mousse on top.
- Freeze cake until firm.
- Heat **Belcolade Ganache** and apply evenly over the top of the cake.
- Portion to desired size.



Crunchy Moka Verrine

Composition & Decoration:

1. Chocolate Cake
2. Coffee Mousse
3. Fillings And Toppings

| Ingredients | Grams |
|--------------------------------------|--------|
| Chocolate Cake | |
| Satin Chocolate Velvet Cake | 1000 g |
| Whole Eggs | 250 g |
| Water | 400 g |
| Oil | 280 g |
| Coffee Mousse | |
| One Step Neutral Gelatin Free Mousse | 500 g |
| Water | 625 g |
| Instant Espresso Powder | 5 g |

Fillings And Toppings

| | |
|-----------------------------|--------------|
| Belcolade Ganache NH | 300 g |
| Cream 35% | 30 g |
| Toffee Chocolate Bars | 75 g |

Tips & Tricks:

- Use an 8" trifle bowl.
- Use 120 grams chocolate cake, 25 grams chocolate ganache, 125 grams of coffee mousse and 100 grams crushed toffee bars per layer.
- Layers and weighs vary according to size and type of bowl or verrine cup used.
- Verrine/mousse cups can be frozen for several weeks, wrapped and protected from freezer burn.

Working Method:

Chocolate Cake

- Place all ingredients in a mixing bowl and mix 1 minute slow.
- Scrape down and mix 4 minutes on medium speed.
- Scale at 600g for 8" round cakes.
- Bake at 165°C / 329°F for approximately 40-45 minutes.
- Let cool down completely before the next step.

Coffee Mousse

- Whisk all ingredients for 1 minute on slow speed, scrape down and mix for 3 minutes on fast speed or until a smooth, homogeneous texture is obtained.

Assembling

- Cut chocolate cake in small cubes.
- Crush/cut chocolate bars into small pieces.
- Fill a pastry bag with the coffee mousse.
- Warm Belgian chocolate with cream and stir.
- Add chocolate cake pieces at the bottom and drizzle with chocolate ganache.
- Pipe a layer of coffee mousse and sprinkle crushed toffee bars.
- Repeat the process. Decorate with toffee bars and finish by drizzling **Belcolade Ganache**.

