

CAKE, SPONGE & MUFFIN, SWEET GOODS

CELEBRATE INTERNATIONAL COFFEE DAY

To celebrate International Coffee Day, try this recipe for our Chocolate Espresso Bundt Cake!

INGREDIENTS

INGREDIENTS	WEIGHT
Chocolate Mudcake	
Mauri Chocolate Mudcake Mix	1.000kg
Vegetable Oil	0.150kg
Dark Chocolate Melts	0.150kg
Hot Water	0.200kg
Cold Water	0.205kg
Coffee Sugar Syrup	
Castor Sugar	0.270kg
Water	0.200kg
Roasted Coffee Beans	0.030kg
Shiny Dark Chocolate Glaze	
Water	0.250kg
Thickened Cream	0.150kg
Cocoa Powder	0.100kg
Castor Sugar	0.250kg
Dark Chocolate	0.200kg

CHOCOLATE MUDCAKE METHOD

STEP 01

In a bowl, melt the dark chocolate melts in the hot water and stir well. Once the chocolate is melted, add the cold water.

STEP 02

Combine all the ingredients into a mixing bowl and using a beater, mix on low speed for 3 minutes.

STEP 03

Scale into lightly greased and floured 8 inch Kugelhopf cake tins (580g drop weight) and bake at 160°C for 55 minutes.

STEP 04

After removing the cake from the oven, turn the cake out of the tin and place decorative side up.

STEP 05

Lightly brush the top of the warm mud cake with the sugar syrup.

SUGAR SYRUP METHOD**STEP 01**

Bring sugar and water to the boil.

STEP 02

Remove from heat and add the coffee beans. Cover saucepan with cling film and allow mixture to sit for 1 hour.

STEP 03

Once mixture is required, strain the mixture, removing the coffee beans and re-heat the coffee syrup to a simmer before brushing onto the cake.

SHINY DARK CHOCOLATE GLAZE METHOD**STEP 01**

Combine the water and the cream and bring to the boil.

STEP 02

Add the cocoa powder and sugar and mix, continue cooking to 106°C.

STEP 03

Remove from heat and pour over the chopped dark chocolate and mix until smooth.

STEP 04

Keep refrigerated until required.

STEP 05

Warm desired quantity of chocolate glaze to body temperature of 37°C.

STEP 06

Place cake on a wire rack with drip tray beneath and carefully pour a little of the glaze over the top rim of the cake, allowing some dripping to occur down the side of the cake.

STEP 07

Decorate top of cake with a mixture of ground coffee and whole coffee beans.

These instructions may vary depending on manufacturer's premises and equipment used.

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