



CAKE, SPONGE & MUFFIN, SWEET GOODS

DECADENT DOUBLE CHOCOLATE SLICE

This slice is the ultimate chocolate lover’s dream with a decadent double chocolate cake perfectly complemented by light and smooth chocolate custard cream.

INGREDIENTS



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WEIGHT (KG OR L)

CAKE

Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Cocoa Power	0.070kg
Dark Chocolate Chips	0.200kg
Chocolate Custard Cream	
Mauri RAP Custard Mix	0.500kg
Cold Water	1.250kg
Dark Chocolate (Melted)	0.380kg
Thickened Cream (Whipped)	0.650kg
Topping	
Fresh Raspberries	To liking

METHOD

CAKE

STEP 1

Combine water, oil, cake mix and cocoa powder in mixing bowl.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



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STEP 2

Using a beater, mix on low speed for 2 minutes. Scrape bowl.

STEP 3

Mix for 4 minutes on medium speed.

STEP 4

Deposit into a lined slice tray. Level mix evenly.

STEP 5

Sprinkle choc chips evenly over batter.

STEP 6

Bake at 165°C for 30 minutes.

CHOCOLATE CUSTARD CREAM

STEP 1

Add water and RAP custard mix to mixing bowl.

STEP 2

Blend on low speed for 1 minute. Scrape bowl.

STEP 3

With a whisk, mix for 5 minutes on top speed.

STEP 4

Stream in the melted chocolate on low speed and mix until combined.

STEP 5

Fold the whipped cream into the chocolate custard.

STEP 6

Deposit chocolate custard cream onto the cake slab.

STEP 7

Chill until set and top with fresh raspberries as desired.



Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Madelena Rich Cake Mix MB, Product Code: 102514



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