



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Bakery



## FINISHED PRODUCT

Cake

# CHOCOLATE CHERRY ENTREMET

## OVERVIEW

Chocolate Cherry Entremet is a type of French dessert that consists of multiple layers of cake, mousse, and cherry filling. The base of the entremet is a sponge cake, that is layered with a rich and creamy dark chocolate mousse. In between the layers of mousse, there are other elements, such as a cherry compote, whipped cream, and a crunchy layer of praline.

The cake is then glazed with a shiny chocolate glaze, which adds a beautiful finish and also helps to seal the layers together. The final touch is often a decoration on top with fresh cherries, chocolate curls and sprinkle of cocoa powder.

## CHOCOLATE SPONGE

## INGREDIENTS

### Group 1

Ingredient	KG
<b>BAKELS EGGFREE CHOCOLATE DEVIL'S CAKE MIX</b>	1.000
Oil	0.250
Water	0.450
<b>Total Weight:</b>	<b>1.700</b>

## METHOD

- Mix all ingredients in mixing bowl together except Oil.
- Mix on slow speed for 1 minute.
- Mix for 4 minutes at Fast speed.
- Add oil and mix for 1 minutes at slow speed.
- Pour the batter in cake mould.
- Bake at 180<sup>0</sup> C for 30 mins.

## CRUNCHY BASE

### INGREDIENTS

#### Group 2

Ingredient	KG
milk Chocolate Couverture ( melted)	0.200
Feuillettine Crunch	0.080
<b>Total Weight:</b>	<b>0.280</b>

## METHOD

Mix milk chocolate and feuillettine and spread over 2 layers of the chocolate sponge

## CHOCOLATE MOUSSE

### INGREDIENTS

#### Group 3

Ingredient	KG
water ( warm )	0.250
whipped cream	1.000
Bakbel Chocolate Mousse Base	0.200
<b>Total Weight:</b>	<b>1.450</b>

## METHOD

In a bowl combine Bakbel Chocolate Mousse stabilizer with warm water and mix well then fold the whipped fresh Cream