



## CATEGORY

Bakery



## OCCASION

Christmas



## FINISHED PRODUCT

Cake

# CHOCOLATE BOUCHE CAKE

## INGREDIENTS

### Group Chocolate Sponge

Ingredient	KG
<a href="#">Chocolate Sponge Mix Complete</a>	0.660
Water	0.370
Glucose	0.015
<b>Total Weight:</b>	<b>1.045</b>

### Group Filling

Ingredient	KG
<a href="#">Rich Chocolate Fudgice</a>	1.200
Butter	0.240
<b>Total Weight:</b>	<b>1.440</b>

### Group Decoration

Ingredient	KG
Sweetsnow	0.025
<b>Total Weight:</b>	<b>0.025</b>

## METHOD

Chocolate sponge

1. In a bowl fitted with a whisk, add the sponge ingredients.
2. Whisk for 1 minute on low speed.
3. Scrape down.
4. Whisk for 5 minutes on fast speed.
5. Scale at 1000g onto a lined 18 x 30" tray.
6. Bake at 230°C for approx. 6 minutes.

**Filling**

1. In a bowl fitted with a beater blend the butter and **Chocolate Fudgice** together.

**Decoration**

1. Once cooled slice length wise into 5 strips
2. Pipe a small amount of buttercream onto each strip and spread out with a pallet knife
3. Roll one strip up and then continue the roll by rolling onto the next strip, continue to do this with all strips
4. Place flat down onto a cake board
5. Pipe some buttercream round the side and using a pallet knife and scraper spread across for a smooth finish.
6. Spoon some buttercream on the top and spread out for a smooth finish.
7. Using a pallet knife slightly push into the buttercream and spin out to the edge to create a spiral top.
8. Using a snowflake stencil, dust with sweetsnow to finish.