



CHOCOLATE CAKE-AWAY JAR

INGREDIENTS

Group : Chocolate Cake

Ingredient	KG
Chocolate Mud Cake Mix	0.500
Egg	0.180
Oil	0.150
Water	0.120
Total Weight:	0.950

Group : Light Chocolate Mousse

Ingredient	KG
RTU Chocolate Cream Filling	0.200
Ovalett®	0.020
Total Weight:	0.220

Group : No Bake Chocolate

Ingredient	KG
No Bake Chocolate Slice	0.500
Butter	0.100
Water	0.080
Total Weight:	0.680

Yield: 10-15 Jars



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

METHOD

Chocolate Cake

1. Mix all the ingredients in a mixing bowl, fitted with a beater.
2. Mix for 2 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Pour the batter into a foil tray.
6. Bake at 180°C for 30 minutes.
7. Once cool, cut into cubes.

Light Chocolate Mousse

1. Add [RTU Chocolate Cream Filling](#) and [Ovalett](#) into a mixing bowl, fitted with a whisk.
2. Whip for 3 minutes on medium speed, until a light texture is achieved.

No Bake Chocolate

1. Mix melted butter with water and [No Bake Chocolate Slice](#).
2. Evenly fill a foil tray with the mix.
3. Place into the fridge to set for 30 minutes.
4. Crumble into small pieces.

Assembly/Decoration

1. Add a layer of chocolate cake cubes into the jar.
2. Pipe a layer of light chocolate mousse.
3. Add a layer of the crumbled chocolate pieces.
4. Pipe a thick layer of light chocolate mousse.
5. Top with more crumbled chocolate pieces to finish.