



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Cake, Sweet Good

# CHOCOLATE CAKE WITH SOURDOUGH

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	1.000	100.00
Sugar	1.000	100.00
Cocoa powder	0.183	18.30
Chocolate drops	0.167	16.70
<a href="#">Fermdor® W Mild</a>	0.075	7.50
<a href="#">Hercules® Double</a>	0.033	3.30
<a href="#">Ovalett®</a>	0.020	2.00
Salt	0.008	0.80
Whole egg	0.666	66.60
Oil	0.625	62.50
Water	0.315	31.50

Total Weight: 4.092

## METHOD

1. Add all ingredients (except chocolate drops) to a spiral mixing bowl.
2. Mix for 3 minutes on low speed.
3. Scrape down.
4. Mix for 1 minute on high speed.
5. Add the chocolate drops and mix in with a spatular.
6. Fill into a cake pan.

7. Bake at 185°C for 50 minutes.