



## CHOCOLATE ORANGE SHOOTER – VEGAN

### INGREDIENTS

#### Group : Chocolate Cake

Ingredient	KG
<a href="#">Multimix Vegan Cake Complete</a>	0.500
Water	0.245
Oil	0.135
<a href="#">RTU Chocolate Cream Filling</a>	0.150
<b>Total Weight:</b>	<b>1.030</b>

#### Group : Light Chocolate Mousse

Ingredient	KG
<a href="#">RTU Chocolate Cream Filling</a>	0.200
<a href="#">Ovalett®</a>	0.020
<b>Total Weight:</b>	<b>0.220</b>

#### Group : Assembly/Decoration

Ingredient	KG
<a href="#">RTU Orange Cream Filling</a>	0.200
<b>Total Weight:</b>	<b>0.200</b>

Yield: 15-20 Shooters



### DISPLAY CONDITIONS

Ambient, Chilled



### CATEGORY

Patisserie



### OCCASION

Summer



### FINISHED PRODUCT

Dessert, Sweet Good

## METHOD

### Chocolate Cake

1. Add all the ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on high speed.
5. Pour the batter into a foil tray.
6. Bake at 180°C for 20-25 minutes.
7. Once cool, cut into circles slightly smaller than the shooter.

### 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 a medium speed, until a light texture is achieved.

### Assembly/Decoration

1. Place a piece of chocolate cake into the shooter.
2. Pipe in a small amount of [RTU Orange Cream Filling](#).
3. Add another piece of chocolate cake.
4. Place in a piece of fresh orange.
5. Pipe on top the light chocolate mousse.
6. Zest a fresh orange on top of the mousse to finish.