



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Pâtisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

CHOCOLATE ORANGE SHOOTER – VEGAN

INGREDIENTS

Group : Chocolate Cake

Ingredient	KG
Multimix Vegan Cake Complete	0.500
Water	0.245
Oil	0.135
RTU Chocolate Cream Filling	0.150
Total Weight:	1.030

Group : Light Chocolate Mousse

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

Group : Assembly/Decoration

Ingredient	KG
RTU Orange Cream Filling	0.200
Total Weight:	0.200

Yield: 15-20 Shooters

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.