



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake

CHOCOLATE STRAWBERRIES HEART CAKE

INGREDIENTS

Group : Plain cake

Ingredient	KG	%
<u>Multimix Cake Base</u>	1.000	100.00
Cocoa powder	0.100	10.00
Egg	0.416	41.60
Water	0.370	37.00
Vegetable oil	0.300	30.00
Glycerine	0.046	4.60
Total Weight:	2.232	

Group : Red Velvet cake

Ingredient	KG	%
<u>Multimix Cake Base</u>	1.000	100.00
Cocoa powder	0.034	3.40
Egg	0.366	36.60
Vegetable oil	0.300	30.00
Water	0.230	23.00
Red food colour	0.134	13.40
Total Weight:	2.064	

METHOD

1. Add plain cake ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Deposit into a 9" heart tin.
6. Bake at 175°C for 30-40 minutes.
7. Once cool, cut the top to level off.
8. Cut the sponge evenly horizontally into 3.
9. Make up chocolate buttercream by adding 25% butter to [Bakels Rich Chocolate Fudgice](#) and beat until light.
10. Layer the middle and coat the top and sides with buttercream.
11. Cut out the centre of the top layer to make a heart ring (make this layer from Red Velvet recipe for better effect).
12. Coat the heart-shaped top ring with white chocolate and place into chocolate cake, spinning with dark chocolate.
13. Dip 6 strawberries in white chocolate and spin with dark chocolate, then dip 6 strawberries in dark chocolate and spin with white chocolate.
14. Place coated strawberries into the heart ring and dress with flowers.