



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Confectionery

CHOCOLATE AND HAZELNUT CAKE RECIPE

OVERVIEW

Bake a luxurious and indulgent cake, with hazelnut undertones. Perfect for a celebration or as a simple snack or enjoy a slice with a hot drink! Try our recipe today.

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.775
Oil	0.600
Egg	0.830
Glycerine	0.090
Cocoa powder	0.200
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Rich Chocolate Fudgice	0.300
Butter	0.100
Nutella	0.150
Total Weight:	5.045

METHOD

Hazel Chocolate Bar Cake

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Deposit 1kg onto a 18x30 lined tray.
5. Bake at 180°C (360°F) for approximately 5-8 minutes.
6. Beat all the ingredients together until light and soft.
7. Slice the chocolate cake into 5 equal layers.
8. Sandwich together the layers of sponge sheets with the hazel butter cream and chill.
9. Once the cakes have chilled and set, cut into bars and stack in alternate directions to a Battenburg shape.
10. Coat with a thin layer of cream and for best results and this stage, cover outside with a thin layer of marzipan.
11. Enrobe the marzipan with melted dark chocolate, and finish with hazelnuts.