



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

RASPBERRY AND CHOCOLATE SHOOTER

INGREDIENTS

Group : No Bake Chocolate

Ingredient	KG
No Bake Chocolate Slice	0.500
Butter	0.100
Golden syrup	0.080
Total Weight:	0.680

Group : Chocolate Cake

Ingredient	KG
Multimix Cake Complete	0.500
Water	0.240
Oil	0.137
RTU Chocolate Cream Filling	0.150
Total Weight:	1.027

Group : Cream

Ingredient	KG
Instant Cream	0.175
Water	0.250
Total Weight:	0.425

Group : Assembly/Decoration

Ingredient

RTU Raspberry Cream Filling

KG

0.300

Total Weight: 0.300

Yield: 15-20 Shooters

METHOD

Biscuit Base

1. Mix all the ingredients together.
2. Evenly fill a foil tray with the mix.
3. Place into the fridge to set for 30 minutes to set.

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 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.

Cream

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the **Instant Cream**.
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.

Assembly/Decoration

1. Crumble the no bake chocolate into small pieces, placing a layer into the shooter.
2. Pipe in a small amount of **RTU Raspberry Cream Filling**.
3. Add the chocolate cake cubes.
4. Pipe the cream into the shooter to finish.