



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**OCCASION**

Summer



**FINISHED PRODUCT**

Cake

# RASPBERRY WHITE CHOCOLATE CAKE

## INGREDIENTS

### Group : Cake

Ingredient	KG
<b>Plain Crème Cake Mix</b>	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Frozen raspberries	0.195
<b>Total Weight:</b>	<b>2.120</b>

### Group : Assembly/Decoration

Ingredient	KG
<b>White Fudgice</b>	0.900
Butter	0.100
<b>Aromatic red colour</b>	0.010
<b>White Truffle</b>	0.250
Fresh raspberries	0.300
<b>Total Weight:</b>	<b>1.560</b>

## METHOD

### Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.

2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 4 minutes on medium speed.
5. Fold in the frozen raspberries on slow speed for 1 minute.
6. Scale at 500g into 4 x 8" round cake tins.
7. Bake cakes at 180°C for approx. 40 minutes.

**Filling/Topping**

1. In a bowl, cream together the White Fudgice and the butter.
2. Fold in the [Aromatic Red Colour](#).
3. Place a raspberry cake round onto a base of your choice and pipe 150g of the pink icing around the outer edge leaving a gap in the centre.
4. Add 50g of [Raspberry Fruit Filling](#) into the space you have left.
5. Repeat this twice more.
6. Place the last raspberry cake round on top.
7. Coat the top and sides with the remaining 550g of pink icing, ensuring an even covering.
8. Place 300g of fresh raspberries in the centre of the iced cake.
9. Pipe 250g of warmed [White Truffle](#) around the raspberries allowing it to drip down the sides to finish.