

## CAKE, SPONGE & MUFFIN, SWEET GOODS

# ULTIMATE CHOCOLATE LAYERED CAKE

## INGREDIENTS

INGREDIENTS	WEIGHT
'Chocolate' Mud Cake	
MAURI Chocolate Mudcake Mix	1.000kg
Vegetable Oil	0.150kg
Dark Chocolate Melts	0.150kg
Hot Water	0.200kg
Cold Water	0.250kg
Sugar Syrup	
Castor Sugar	0.270kg
Water	0.200kg
Brandy Concentrate (optional)	0.050kg
Chocolate Mousse	
Water	0.150kg
Glucose Syrup	0.150kg
Castor Sugar	0.150kg
Whole Eggs	0.320kg
Gelatine Leaves (gold)	0.018kg
Dark Chocolate	0.750kg
Semi Whipped Cream	1.125kg

## METHOD

### CHOCOLATE MUD CAKE METHOD

#### STEP 1

In a bowl melt the dark chocolate melts in the hot water, stir well. Once the chocolate is melted, add the cold water.

#### STEP 2

Combine all the ingredients into a mixing bowl and using a beater, mix on low speed for 3 minutes.

#### STEP 3

Scale into paper lined 7 inch tins (650g drop weight) and bake at 160°C for 55 minutes.

#### STEP 4

After removing the cake from the oven, lightly brush the top of the warm mud cake with the sugar syrup.

#### SUGAR SYRUP METHOD

##### STEP 1

Bring sugar and water to the boil.

##### STEP 2

Remove from heat and stir in brandy. Solution is now ready to use.

#### CHOCOLATE MOUSSE METHOD

##### STEP 1

Boil the water, glucose and sugar together and cook syrup to 120°C (soft ball stage).

##### STEP 2

Place the eggs in a mixing bowl fitted with a whisk attachment and whisk mixture on second speed.

##### STEP 3

Once the sugar syrup has reached 120°C slowly stream the hot mixture over the whisking eggs until all is into the bowl.

##### STEP 4

Turn machine speed up to third or top speed and continue to whisk until mixture cools down and doubles in volume.

##### STEP 5

Soak the gelatine in cold water until softened. Warm this gelatine up over the stove with a splash of water until gelatine melts and mixture is clear. Stream this into the egg mixture on low speed and mix to combine.

##### STEP 6

In a separate bowl melt the chocolate and place aside.

##### STEP 7

In another bowl whisk the cream to soft peaks.

##### STEP 8

Remove the egg mixture from the machine and gently fold in the warm chocolate mixing to combine. Gently fold in the whipped cream mixing to combine.

#### ASSEMBLY

##### STEP 1

Cut the cake into 3 equal layers.

#### STEP 2

In between each layer lightly soak the cake with a little of the brandy sugar syrup and spread an even layer of chocolate mousse over the top, approximately 15mm thick.

#### STEP 3

Repeat process including the top layer.

#### STEP 4

With a comb scraper or palette knife, decorate the top as desired and dust with cocoa powder and chocolate shavings.

*These instructions may vary depending on manufacturer's premises and equipment used.*

*\*Yield: 2-3 (7 inch) cakes*