

Filled Chocolate Cakes

Baked Cakes



RECIPE QUANTITY	10 cakes	RECIPE NUMBER	GB70063
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Filled Chocolate Cakes

2235 g Cake mixture	78.84oz
800 g Maracaibo milk & dark ganache	28.22oz
900 g Caramelosa	31.75oz
200 g Manié Butter	7.05oz

Chocolate cake

Fill the buttered and floured cake tins which are lined with baking paper with approx. 210 g/ 7,4 oz of the Cake mixture and bake.

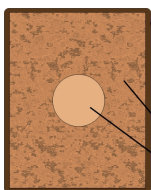
Baking temperature: 180°C/ 356°F

Baking time: 35-40 minutes

Finishing

Carefully warm the Caramelosa to 30°C/ 86°F and whip. Fill the centre cavity of the baked cakes with either Caramelosa or the Ganache. Spread the filled cake thinly with Caramelosa and decorate as required.

Structure



Grand Cru couverture
Chocolate cake
Grand Cru ganache filling or
Caramelosa core

Basic recipes

Cake mixture

800 g California 1:1, almond paste	28.22oz
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600 g fresh eggs	21.16oz
4 g salt	0.14oz
300 g granulated sugar	10.58oz
285 g pastry flour type 400	10.05oz
4 g baking powder	0.14oz
35 g Cacao powder 20-22%	1.23oz
150 g Maracaibo Clasificado 65%, dark couverture grated	5.29oz
60 g butter melted	2.12oz

Whisk the California almond paste together with the eggs, the salt and sugar until a light sponge. Add the sifted flour, the baking powder and Cacao powder. Lastly add the grated Maracaibo 65% and stir in the melted butter.

Maracaibo milk & dark ganache

25 g butter	0.88oz
250 g heavy cream 35%	8.82oz
25 g invert sugar	0.88oz
200 g Maracaibo Clasificado 65%, dark couverture Rondo	7.05oz
300 g Maracaibo Criolait 38%, milk couverture Rondo	10.58oz

Bring the cream, the butter and the invert sugar to a boil. Pour in increments over the Grand Cru Maracaibo couvertures using a plastic spatula to obtain a smooth homogeneous ganache. When the ganache is at 32-34°C/ 89,6-93,2°F briefly homogenise using a hand blender. Cover with plastic film and leave to cool at room temperature.

Manié Butter

500 g butter unsalted	17.64oz
90 g pastry flour type 400	3.17oz

Cream the butter and add the flour.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, dark couverture grated
CS36	Maracaibo Criolait 38%, milk couverture Rondo
CS59	Maracaibo Clasificado 65%, dark couverture Rondo
DK28	Caramelosa
HA01	Cacao powder 20-22%
KK43	California 1:1, almond paste