



Hazelnut Macchiato Cake

Ingredients:

_____	Hazelnut Sponge
___0,400 kg	Sponge Mix Vanilla (3020115)
___0,100 kg	Grained Hazelnut
___0,500 kg	Whole Fresh Egg
___0,125 kg	Water
___0,080 kg	Melted Butter
___0,045 kg	Cream Paste Piemonte IGP (3100062)

_____	Latte Macchiato Mousse
___0,200 kg	AE Latte Macchiato (1412201)
___0,250 kg	Water
___0,100 kg	Whipped Cream

_____	Schokobella Caramel Glaze
___0,100 kg	Cream – boil
___0,380 kg	Cristaline Clear (1539004)
___0,250 kg	Schokobella White (1342006)
___0,030 kg	Schokobella Bittersweet (1366306)
___0,005 kg	Alaska 666 (1428005)
___0,005 kg	Water
___0,040 kg	Dessert Paste Caramel (1276301)
___0,005 kg	Yellow Color

Method:

Hazelnut Sponge

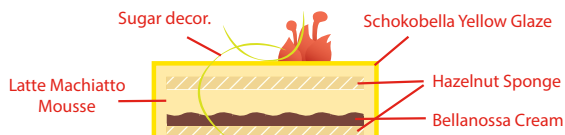
- Whisk sponge mix, ground hazelnut, whole eggs, cream paste piemonte and water in a mixer for 5 minutes.
- Fold in the melted butter
- Deposit on tray lined parchment paper and bake at 210°C

Latte Macchiato Mousse

- In a mixing bowl, mix **AE Latte Macchiato (1412201)** with water at 25°C
- Fold in the whipped cream

Schokobella Caramel Glaze

- Boil cream and add into both **Schokobella White (1342006)** and **Schokobella Bittersweet (1366306)**. Add **Cristaline Clear (1539004)**, **Alaska 666 (1428005)**/water mixture and the **Dessert Paste Caramel (1276301)**
- Mix in the yellow color last





Chocolate Hazelnut Gateau Cake

Ingredients:

___ 0,810 kg	<u>Chocolate Sponge</u>
___ 1,000 kg	Sponge Cake Mix (3020115)
___ 0,250 kg	Whole Fresh Egg
___ 0,250 kg	Water
___ 0,250 kg	Oil
___ 0,090 kg	Cocoa Powder
___ 0,525 kg	<u>Chocolate Hazelnut Mousse</u>
___ 0,018 kg	Dark Chocolate Ganache (refer to recipe below)
___ 0,036 kg	Alaska 666 (1428005)
___ 0,105 kg	Water
___ 0,450 kg	Cream Paste Piemonte IGP (3100062)
	Whipped Cream
___ 1,000 kg	<u>Dark Chocolate Ganache</u>
___ 0,600 kg	Cream 35%
___ 0,400 kg	Mohrenglanz Dark Chocolate (1636010)
___ 0,400 kg	Dark Chocolate 55%
___ 0,400 kg	Dark Chocolate 73%
___ 0,320 kg	<u>Nougat – Bellanossa Cream</u>
___ 0,200 kg	Nut Nougat Cream (1394006)
___ 0,300 kg	Bellanossa (1380906)
___ 0,088 kg	Soft Butter
___ 0,250 kg	Frio Cold Custard (1385015)
	Milk
___ 0,500 kg	<u>Cake Glaze – Dark Chocolate Miruar Glaze</u>
___ 0,030 kg	Miruar Chocolate (3306025)
	Water

Method:

Chocolate Sponge

- Whisk sponge mix, whole eggs, cocoa powder and water in a mixer for 5 minutes. Fold in the oil
- Deposit on tray lined parchment paper and bake at 210°C

Chocolate Hazelnut Mousse

- Mix the dark chocolate ganache with cream paste piemonte and **Alaska 666 (1428005)**/water mixture
- Fold in the whipped cream

Dark Chocolate Ganache

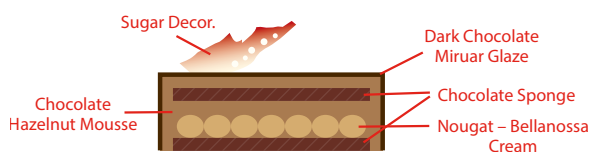
- Bring the cream to a boil
- Add in the dark chocolate 55% and 73%.

Nougat – Bellanossa Cream

- Beat **Nut Nougat Cream (1394006)** and **Bellanossa (1380906)** together
- Add the soft butter and the **Frio Cold Custard (1385015)**/milk mixture

Cake Glaze – Dark Chocolate Miruar Glaze

- Mix **Miruar Chocolate (3306025)** and water in a bowl
- Heat to 50°C
- Glaze as required





Mango Yoghurt Mousse Cake

Ingredients:

___ 0,500 kg **White Sponge**
 ___ 0,500 kg **Sponge Mix Vanilla (3020115)**
 ___ 0,125 kg Whole Eggs
 ___ 0,125 kg Water
 ___ 0,125 kg Corn Oil

___ 0,400 kg **Mango Mousse**
 ___ 0,500 kg **AE Neutral (1600001)**
 ___ 0,600 kg **Fruit Puree Mango (3500015)**
 Whipped Cream

___ 0,100 kg **Yoghurt Cream**
 ___ 0,125 kg **AE Neutral (1600001)**
 ___ 0,500 kg Fresh Milk
 ___ 0,100 kg Whipped cream
 ___ 0,100 kg **Yoghurt Tip 100 (3100073)**

___ 0,130 kg **Cake Glaze – Schokobella Glaze (Red)**
 ___ 0,380 kg Cream – boil
 ___ 0,200 kg **Cristaline Clear (1539004)**
 ___ 0,005 kg **Schokobella White (1342006)**
 ___ 0,005 kg **Alaska 666 (1428005)**
 ___ 0,005 kg Water
 ___ 0,005 kg Red color

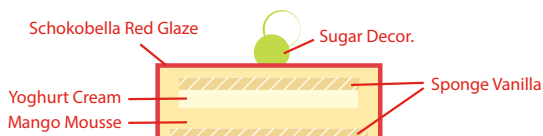
Method:

White Sponge
 • Whisk sponge mix, whole eggs, and water in a mixer for 5 minutes
 • Fold in the corn oil
 • Deposit on tray lined parchment paper and bake at 210°C

Mango Mousse
 • In a mixing bowl, mix **AE Neutral (1600001)** with **Fruit Puree Mango (3500015)** at 25°C
 • Fold in the whipped cream

Yoghurt Cream
 • Mix milk, **AE Neutral (1600001)** and **Yoghurt Tip 100 (3100073)** in a bowl
 • Fold in the whipped cream

Cake Glaze – Schokobella Glaze (Red)
 • Bring the cream to a boil and add into **Schokobella White (1342006)**
 • Add **Cristaline Clear (1539004)** and the **Alaska 666 (1428005)**/water mixture
 • Mix in the red color last





Pistachio Apricot Cake

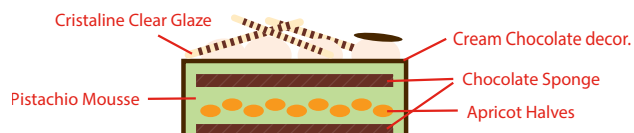
Ingredients:

___ 0,810 kg	<u>White Sponge</u>
___ 1,000 kg	Sponge Mix Vanilla (3020115)
___ 0,250 kg	Whole Eggs
___ 0,250 kg	Oil
___ 0,250 kg	Water
___ 0,090 kg	Cocoa Powder

___ 0,250 kg	<u>Pistachio Sabayon Mousse</u>
___ 0,240 kg	Liquid Cream
___ 0,150 kg	Egg Yolk
___ 0,030 kg	Caster Sugar
___ 0,060 kg	Alaska 666 (1428005)
___ 0,100 kg	Water
___ 0,750 kg	Cream Paste Pistachio Kerman (3100066)
	Whipped Cream

Apricot Halves

Glaze with Cristaline Clear (1539004)



Method:

White Sponge

- Whisk sponge mix, whole eggs, cocoa powder and water in a mixer for 5 minutes. Fold in the oil
- Deposit on tray lined parchment paper and bake at 210°C

Pistachio Sabayon Mousse

- Whip liquid cream, egg yolk, caster sugar in a bowl over bain marie. Add the **Cream Paste Pistachio Kerman (3100066)** and **Alaska 666 (1428005)**/water mixture
- Fold in the whipped cream