

Creamy Twirls Chocolate



Ingredients

Creamy Twirls Chocolate

Batter 1

| | | |
|-----------------------------------|------|-------|
| <i>Sonique Cream Cake Vanilla</i> | 100% | 5000g |
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| | | |
|------|-----|-------|
| Eggs | 35% | 1750g |
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| | | |
|-----|-----|-------|
| Oil | 30% | 1500g |
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| | | |
|---------------|-------|-------|
| Water approx. | 22,5% | 1125g |
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Batter 2

| | | |
|------------------------------|------|-------|
| Credin Cake Choco Extra Dark | 100% | 5000g |
|------------------------------|------|-------|

| | | |
|------|-----|-------|
| Eggs | 35% | 1750g |
|------|-----|-------|

| | | |
|-----|-----|-------|
| Oil | 30% | 1500g |
|-----|-----|-------|

| | | |
|---------------|-------|-------|
| Water approx. | 22,5% | 1125g |
|---------------|-------|-------|

Working Method

| | |
|----------|--|
| Cake | Mix all ingredients of batter 1 into a smooth and developed batter. Approx. 2 minutes in first gear followed by approx. 3 minutes in second gear |
| Method | Spread the batter on baking sheets with baking paper to a thickness of approx. 5 mm |
| Freeze | Immediately after processing batter 1 freeze all sheets |
| Cake | Mix all ingredients of batter 2 into a smooth and developed batter. Approx. 2 minutes in first gear followed by approx. 3 minutes in second gear |
| Method | Spread the batter on baking sheets with baking paper to a thickness of approx. 5 mm |
| Freeze | Immediately after processing batter 2 freeze all sheets for about 30 minutes |
| Defrost | Directly from the freezer lay batter 1, with the batter side down, on top of batter 2. Do not remove top baking paper. Leave it about 20 minutes in the bakery to warm up |
| Baking | Approx. 10 minutes at 230 |
| Moulding | After baking slide the batter on the bench and wait approx 30 seconds. Remove top baking paper and immediately roll up into a nice pill. Do not remove the bottom baking paper. Let the roll cool in it. When the roll is cooled sufficiently the cake can be cut into slices about 2 cm |

Extra Information

| | |
|---------|---|
| Remarks | Cake batter of Sonnique Cream Cake is designed to be able to hold a variation of fillings |
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.



Bakery Ingredients

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