



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet
Good

BUTTERCREAM GATEAU

INGREDIENTS

Group 1

Ingredient	KG
Chocolate Muffin and Crème Cake Complete	1.000
Water	0.540
Oil	0.270
True Caramel - Millionaires Caramel	-
Butter/margarine	-
Total Weight: 1.810	

METHOD

Buttercream Gateau

1. Make chocolate mix, using a beater, blend all ingredients (excluding True Caramel - Millionaires Caramel and butter/margarine) together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Put 1kg mix into a 10" round tin.
5. Bake at 180°C (356°F) for approximately 25-35 minutes.
6. Once cool, cut the cake and stack into three layers. Put bottom layer onto a cake board, spread with caramel buttercream using 20% butter to True Caramel - Millionaires Caramel and top with another layer and repeat to complete 3 layers.
7. Cream the sides and cover with chocolate sprinkles.

8. Heat up some True Caramel - Millionaires Caramel to 50°C (122°F) and ice the top, leaving half a cm gap from the sides.
9. Pipe rosettes of the caramel buttercream around the top.
10. Spin with baker's chocolate and decorate.