



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## OCCASION

Valentine's Day



## FINISHED PRODUCT

Confectionery, Sweet Good

# CHOCOLATE AND MALLOW HEART CAKES

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Base	0.500
Cocoa powder	0.050
Oil	0.150
Egg	0.120
Glycerine	-
	-
Powdered Mallow	-
	-
<b>Total Weight: 0.820</b>	

## METHOD

### Chocolate and Mallow Heart Cakes

1. Make chocolate cupcake bases: using beater, blend all the ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Pipe half way up into cupcake cases.
5. Bake at 180°C for approximately 25 minutes.
6. Once cool, pipe some red jam into cake.
7. Make up the mallow (see point 10) and colour pink.

8. Pipe two shells into a heart shape onto the chocolate cakes, then leave to set for 20 minutes.
9. Enrobe with bakers chocolate and sprinkle with mini hearts.
10. Make up the mallow: blend Powdered Mallow together with the water, whisk on top speed for 10 - 15 minutes to a firm foam and pipe into desired shapes.