Chocoffee. Gateaux de voyage

The coffee culture in Asia is becoming more and more famous. Many coffee shops are opening with their own signature coffee bean. This inspired us to create this Coffee Pound Cake, designed for coffee, bakery and pastry shops that would like to use their own unique coffee bean as a signature flavour. Perfect to pair with their own coffee. An additional benefit is that this cake can be stored ambient and does not need to chilled.



Recept

IRCA ALICE CAKE COFFEE (1 Mould Inner 230x50x65mm)

Alice's Cake	185g
Water	70g
Coffee Freeze Dry Powder	5g
Coffee Powder	10g
Grape See Oil	70g
Totaal	**340g**

IRCA ALICE CAKE COFFEE (1 Mould Inner 230x50x65mm)

Warm water to 65°C pour into Coffee Freeze dried powder and let it cold to room temperature.Beat all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the mixture in to the proper moulds 230x50x65mm, filling them only for 2/3 and bake at 170°C. Time: 26 mins

IRCA CHOCOCREAM CARAMEL FLEUR DE SEL (1 Mould Inner 230x50x65mm)

IRCA Chococream caramel fleur de sel	150g
Totaal	**150g**

IRCA CHOCOCREAM CARAMEL FLEUR DE SEL (1 Mould Inner 230x50x65mm)

Fill in piping bag and pipe on top of the Alice's Cake Coffee.

COFFEE SYRUP

Esspresso	80g
Water	30g
Sugar	70g
Totaal	**180g**

COFFEE SYRUP

Add the Sugar into hot esspresso and add in Water. Standby to use as syrup brush on IRCA Alice Cake Coffee once it take out from oven.

CHOCOLATE ALMOND COATING (1 Mould Inner 230x50x65mm)

Joycouverture Choc Dark 52%	200g
Baked Almond Nibs	100g
Totaal	**300g**

CHOCOLATE ALMOND COATING (1 Mould Inner 230x50x65mm)

Melted the Joycouverture Choc Dark 52% and mix well with Baked Almond Nibs. Glaze on IRCA Alice Cake Coffee at temperature 30°C . Then keep in chiller for 10 minutes for crystalization.

Assembly, layout and finishing

Add the Dobla Fall leave yellow to create the finishing touch.

Enjoy this exciting recipe.

Featured Product(s)



Fall leaf yellow