Bonfire cake



Guy Fawkes Night is celebrated more than ever, bringing communities, family members and friends together to celebrate a night of fun. The inspiration is based around the main attraction of the night. For this reason, I created this Bonfire cake that symbolizes this special night. A spiced ginger sponge with layers of toffee apple caramel, pistachio cream and milk chocolate mousse, formed in a log wood mold and decorated with chocolate twigs and the Dobla Flame. The Dobla Flame is the perfect decoration to bring out the spirit of the Guy Fawkes Night.

Recipe

Ginger Spice Cake

Muscado Sugar	60g
Butter	60g
Whole Egg	60g
Dark Molasses	60g
Candied Ginger	60g
Stem Gingerr Syrup	40g
Flour T45	225g
Baking Powder	6g
Cinnamon	4g
Ground Ginger	4g
Ground Cloves	1g
Salt	2g
Orange Juice	20g
Orange Zest	5g
Lemon Zest	3g
Totaal	**610g**

Ginger Spice Cake

Cream butter and sugars together. Add eggs gradually with 1/3 flour and beat until fully incprporated. Add all remaining ingredients and mix until smooth mixture if form. Pour in cake pan and bake for 35-45 mins at 155°C.

Pistachio White Chocolate Cream

Chococream Pistachio	200g
Chococream Bianco	200g
Totaal	**400g**

Pistachio White Chocolate Cream

Combine all ingredients together.

Milk Chocolate Parfait

Reno Concerto fondente 58%	300g
35% Cream	300g
35% Semi Whipped Cream	400g
Totaal	**1000g**

Milk Chocolate Parfait

Heat cream to boil, pour onto Reno Concerto fondente 58% chocolate and emulsify until smooth consistency. When mix is at 30°C, whisk 1 part of semi whipped cream into it, followed by folding the remaining 2/3rd of cream. Pour into mold.

Toffee Apple Caramel

Fruittidor Mela	100g
Toffee D'or Caramel	200g
Cinnamon	2g
Salt	2g
Totaal	**304g**

Toffee Apple Caramel

Heat the apple until fully broken down, add cinnamon and salt. Place in blender and puree. Return to pan and reduce by half, add Toffee D'or Caramell and mix until fully incorporated. Strain, reserve for filling.

Assembly, layout and finishing

In a 10cm silicone round cake mold, pipe a layer of parfait, follwed by a thin disc of ginger cake. Pipe another layer of pistachio cream and then a layer of caramel. Finish with another ginger cake disc. Freeze. Demold and place into a preformed apet log-end mold and pipe chcolate parfait to fill. Freeze. To serve, return carefully from mold onto plate/stand, decorate with chocolate branches/twigs and finish with the Dobla Touch 'Flame'.

Enjoy this exciting recipe.

Featured Product(s)



Flame