



x



CHOCOLATE CAKE WITH ROASTED PEANUTS





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<u>FOR CHOCOLATE CAKE (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In gms</u>	<u>In cups</u>			
All purpose flour	192 g	1 + 1/3 cup	5.1	7.6	Cupcake sponge
Caster sugar	192 g	½ + 1/3 cup + 1 tbsp	11.1	23	
Natural Cocoa powder	40 g	½ cup	16	18	
Baking soda	2.75 g	½ tsp	1	1	Ganache
Salt	3 g	½ tsp	1	1	
Oil	112 g	½ cup + 1 tbsp	11.3	12.9	
Vinegar	1.5 g	½ tsp	1	1	
Milk	208 ml	½ + 1/3 cup + 1 tbsp	12	12.8	Roasted peanuts and caramel
Vanilla essence	2 g	½ tsp	1	1	
TOTAL			₹ 59.5	₹ 78.3	<u>INSTRUCTIONS</u>
<u>METHOD</u>					Combine well so that no lumps are left.
<ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: LOWER MODE+ UPPER MODE + FAN). Grease and line two 6 inch round cake tins. 2. In a bowl mix liquid ingredients; oil, milk, vinegar, vanilla and mix. In another bowl sift flour, sugar, cocoa powder, salt and baking soda. 3. Add wet ingredients gradually to the dry ingredients and mix again. Pour the batter into the tin. 4. Bake at 180 °C for 20 - 25 minutes (OTG MODE: LOWER ROD) or until a toothpick comes out clean. 					<u>OVEN TEMPERATURES</u>
					OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C Lower temperature – 180°C



	UNOX 130°C, Fan speed – 1, Humidity – 0
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CHOCOLATE GANACHE			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	in grams	in cups			
Dark chocolate	300 g	2+1/2 cup	136.5	139.5	
Cream	150 g	3/4 cup	27	28.8	
TOTAL			₹ 70.62	₹74.12	
METHOD					INSTRUCTIONS
<ol style="list-style-type: none"> In a bowl melt chocolate. In another bowl collect cream and heat that as well. Now combine both chocolate and cream together and mix. Combine using spatula. 					Do not boil the cream

FOR THE CARAMEL			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	in grams	in cups			
Sugar	100 g	½ cup	5.8	12	
Water	15 ml	1 tbsp	0.3	0.3	
Corn syrup	7 g	½ tbsp	1	1	
Butter(salted)	14 g	1 tbsp	4.48	6.3	
Cream	60 g	¼ cup	10.8	11.52	
TOTAL			₹ 22.38	₹ 31.12	INSTRUCTIONS



METHOD

1. In a saucepan heat water, sugar and corn syrup and boil until amber colour is reached.
2. Now remove saucepan from heat and add warm cream to it. Add butter and mix again.

Be careful of not burning the sugar.

<u>FOR GARNISH & LAYERING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>in grams</u>	<u>in cups</u>			
Roasted peanuts	120 g	¾ cup	18	22.8	

ASSEMBLY

1. Demould the sponges from tin and divide the sponge in two equal halves so that we get 4 layers. If there is a dome, cut it using serrated knife.
2. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it.
3. Place a cake base on turning table and apply some ganache on it.
4. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup.
5. Take some part of the ganache and apply it on the sponge. Smooth it out using a palette knife. Now drizzle some caramel over it along with crushed roasted peanuts. Then place the second layer on top.
6. Repeat the process with the second and third layer. When placing the last layer, soak it and apply a layer of ganache on the top as well as the sides of the cake.
7. Smooth out the ganache for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes.
8. Apply second and final layer of ganache and smooth it out. Fill the leftover ganache in piping bag fitted with open star and 1M nozzle.
9. Decorate half edge as demonstrated and the other half edge with crushed peanuts.
10. Place the crushed peanuts on the bottom edge as well.

**** The cost given is an approximate figure. It can vary for different vendors and cities.**