



PASSIONFRUIT WHITE CHOCOLATE MUDCAKE

Indulge in our Passionfruit White Chocolate Mudcake - a rich, moist chocolate cake topped with creamy white chocolate ganache and tangy passionfruit pulp. Finished with fresh mint for a pop of colour - it's a tropical, decadent treat that melts in your mouth.

INGREDIENTS

INGREDIENTS	WEIGHT
REDUCED PASSIONFRUIT PULP	
Canned Passionfruit Pulp in Syrup	0.150kg
CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.180kg
GANACHE	
Thickened Cream	1.000kg
White Chocolate	3.000kg
Passionfruit Pulp to Garnish	As required

PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg

Tips: Pour hot cream over white chocolate for a smooth, stable ganache.

Allow reduced passionfruit pulp to cool before adding to the cake batter to prevent curdling.

For a pourable ganache, use within 10 minutes; for piping, allow 30 minutes to thicken at room temperature.



METHOD

REDUCED PASSIONFRUIT PULP

1. Pour canned passionfruit pulp into a saucepan.
2. Simmer gently over medium heat, stirring occasionally.
3. Reduce by approximately 30-40% until slightly thickened.
4. Remove from heat and allow to cool to room temperature before use.

CAKE

1. Combine cake ingredients and cooled reduced passionfruit pulp.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 3 minutes on slow speed.
4. Deposit into paper lined baking tin.
5. Bake at 175°C until baked through.
6. Transfer to wire rack to cool.

GANACHE

1. Heat cream to boiling point.
2. Remove from heat and add white chocolate.
3. Mix until smooth.
4. Decorate as desired.
5. Drizzle passionfruit pulp over the cake once the ganache has set.