



Decadent Double Chocolate Slice

This slice is the ultimate chocolate lover's dream with a decadent double chocolate cake perfectly complemented by light and smooth chocolate custard cream.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Cocoa Power	0.070kg
Dark Chocolate Chips	0.200kg
Chocolate Custard Cream	
Mauri RAP Custard Mix	0.500kg
Cold Water	1.250kg
Dark Chocolate (Melted)	0.380kg
Thickened Cream (Whipped)	0.650kg
Topping	
Fresh Raspberries	To liking

PRODUCTS

102514 Classic Madelena Rich Cake Mix 15kg; 16581 RAP Instant Custard Mix 15kg



METHOD

CAKE

1. Combine water, oil, cake mix and cocoa powder in mixing bowl.
2. Using a beater, mix on low speed for 2 minutes. Scrape bowl.
3. Mix for 4 minutes on medium speed.
4. Deposit into a lined slice tray. Level mix evenly.
5. Sprinkle choc chips evenly over batter.
6. Bake at 165°C for 30 minutes.

CHOCOLATE CUSTARD CREAM

1. Add water and RAP custard mix to mixing bowl.
2. Blend on low speed for 1 minute. Scrape bowl.
3. With a whisk, mix for 5 minutes on top speed.
4. Stream in the melted chocolate on low speed and mix until combined.
5. Fold the whipped cream into the chocolate custard.
6. Deposit chocolate custard cream onto the cake slab.
7. Chill until set and top with fresh raspberries as desired.