

KOMPLET Choco Gourmet

PREMIX FOR THE PREPARATION OF TOP QUALITY CHOCOLATE SPONGE BASES, CHOCOLATE SWISS ROLLS AND CHOCOLATE BATTERS WITH LONG SHELF LIFE AND DELICIOUS TASTE.



Bake the best with something good!



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Sacher tart

Sacher bases

KOMPLET Choco Gourmet	1.000 g
Eggs	1.100 g
Butter	430 g
Couverture	300 g
Marzipan	300 g
Flavour to taste	
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Total weight	3.130 g

Yield: 3 bases of ø 26 - 28 cm

Method:

Mix smooth butterfat or butter with the liquid couverture, mix together the marzipan and part of the eggs until smooth and add to the other ingredients.

Mixing time: only 3 minutes (important)

Baking temperature: 170 - 180 °C
(with the damper open)

Baking time: approx. 60 minutes

Turn the bases out of the mould 20 minutes after baking.

Finishing of a Sacher tart:

Cut the cooled Sacher bases in half, sandwich with a thin layer of good quality jam. Mask with apricot jam and cover with chocolate or chocolate fondant. Don't use a fat glaze!

Chocolate sponge bases

KOMPLET Choco Gourmet	1.000 g
Eggs	600 g
Water	200 g
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Total weight	1.800 g

Yield: 3 Sponge bases of ø 26 cm

Method:

Mix all ingredients together on high speed with medium-sized whisk.

Mixing time: 8 - 10 minutes

Litre weight: 430 g / l

Baking temperature: 180 - 190 °C

Baking time: approx. 30 - 35 minutes

Chocolate Swiss rolls

KOMPLET Choco Gourmet	1.000 g
Eggs	800 g
Water	200 g
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Total weight	2.000 g

Yield: 3 rolls of 60 x 40 cm each

Method:

Mix all ingredients together on high speed with medium-sized whisk.

Mixing time: 8 - 10 minutes

Litre weight: 450 g / l

Baking temperature: 230 - 240 °C

Baking time: approx. 5 minutes

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