KOMPLET Black Soft





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PREMIX FOR THE PREPARATION OF CHOCOLATE CAKE BATTERS WITH SUPERB TASTE AND EXCEPTIONALLY LONG SHELF LIFE.

Caribbean Dream Slices

KOMPLET Black Soft Vegetable oil Eggs Water	2.000 g 900 g 400 g 400 g
Total weight	3.700 g
Yield:	one tray cake 60 x 40 cm

Method:

Mix all ingredients for 3 minutes together and spread onto a greased tray.

Decoration:

Coconut creme (see recipe)	880 g
Mandarins, tinned	700 g

Pipe a lattice of the coconut creme with a piping bag (star-shaped nozzle size 7) on the Black Soft batter, then arrange the mandarins on the top and bake.

Baking temperature: approx. 180 °C **Baking time:** 45 minutes

After cooling down glaze with KOMPLET Kiddy Gel



Basic recipe: Coconut Creme

KOMPLET Creme Daniela	100 g
Desiccated coconut	250 g
Sugar	130 g
Eggs	200 g
Water	200 g
Total weight	880 g

Method:

Mix all ingredients for approx. 3 minutes and allow the creme to swell for 5 minutes.



KOMPLET Black Soft	1.000 g
Vegetable oil	450 g
Eggs	300 g
Water	200 g
KOMPLET Chocolate Drops	400 g
Total weight	2.350 g

Yield: 33 muffins of 70 g

Method:

Mix the ingredients, with the exception of the **KOMPLET Chocolate Drops**, for approx. 3 minutes. Fold in the chocolate drops and fill the batter into **KOMPLET Tulip cups**.

Scaling weight: 70 g

Baking temperature: approx. 180 °C

Baking time: approx. 35 - 40 minutes

Basic recipe: Black Soft batter

KOMPLET Black Soft	1.000 g
Vegetable oil	450 g
Eggs	200 g
Water	200 g
Total weight	1.850 g

Method:

Mix all ingredients with wide-wired whisk or flat beater for 3 minutes together. Fill into prepared moulds or spread onto trays.

According to the recipe, you can add further ingredients such as walnuts, desiccated coconut etc.

