

Molten-core chocolate cupcake



Code:	09-127	Pcs/Box:	4 bags/box
Format:	Bags	Portions:	10/12 per bag
Net weight:	650g x 4	MPT:	24 months

Main Ingredients

Sugar, dark chocolate chips 30%, cocoa powder 15%, wheat flour, glucose syrup, eggs, milk, flavourings, salt.

Total quantity of chocolate + cocoa: 45%

Organoleptic Characteristics

Colour: brown.

Flavour: typical of chocolate

Consistency: powder preparation with chocolate chips.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat and humidity.

Nature and Characteristics of the Product

Semi prepared powder for chocolate cakes.

Why Buy this Product?

Practical and easy preparation that will either make 10-12 chocolate cupcakes with a dark chocolate heart or a delicious cake with a soft chocolate centre. Considering the quick preparation time and the practicality, it is the perfect product for enterprises that have little space and time available.

Concerned Customers

Restaurants, trattoria, pizza places, mountain refuges, hotels and all the enterprises which pay particular attention to desserts.

Ways to Use

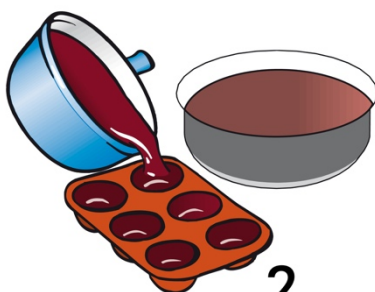
Dose for use: 1 packet (650 g) + 250 ml of milk.

Procedure: 1) Pour the milk into a saucepan, add the contents of a packet and mix vigorously by hand with a whisk. 2) Place the mixture in a bun baking tray. 3) Bake in a convection oven at 200°C for 12/14 minutes or **in the fan oven for 7/8 minutes**. The cupcakes should be put into an already hot oven.

Otherwise, to obtain a chocolate cake with a soft centre, pour the mixture in a 24 cm diameter cake tin and bake in a convection oven for 12 minutes at 200°C. Preparation time: about 20 minutes including baking time.



1



2



3



200°C
12'-14'