

Father's Day Cake Recipe



INGREDIENTS

Tegral Sponge Egg Free Cocoa	1000 g
Water	500 g
Oil	60 g

Ganache

Carat Coverlux Plus	500 g
Dairy Cream	500 g

Chocolate Butter Cream

Butter	
Icing sugar	
Cocoa	

WORKING METHOD

Sponge

- Take permix and water together and mix it at speed 1 for 2 min and speed 3 for 4 min.
- Add oil and mix it at speed 1 for 2 min
- Pour 250 gms batter in 6 inches mold
- Bake at 166°C for 25 to 30 min.
- Once cooled, slices them into three layers of Sponge around 1.5cm thickness kept aside.

Method for Carat Coverlux Plus Ganache.

- Chop the Carat Coverlux Plus and put in bowl.
- Warm the dairy cream at 75°C and put in the Chocolate, wait for 2 minutes then stir it very well and blend it.
- let it cool and fill it in the pipping bag to use

Assembly:

- Take 3 slices of Tegral Sponge Egg Free Cocoa of 1.5cm thickness and L2" & B8"
- Place Tegral Sponge Egg Free Cocoa sprinkle some sugar syrup on it & pipe the ganache on top.
- Repeat the same process for all 3 layers of Sponge.
- Use ganache for cover the outside of the cake.
- Freeze for 30 mins or till sets & coat with thin layer of chocolate butter cream
- Once set cover the cake with thinly rolled sugar paste & decorate with collar and buttons stripe to immetate shirt.
- chilled it and serve

Father's Day Donut Recipe



INGREDIENTS

Tegral Donut

Tegral donut mix	1000 g
Fresh yeast	35 g
Chilled water	390 g

Decoration

Carat Coverlux
(Dark, Milk & White)

Carat Coverliq

Filling

Carat Supercrem Range
(Neutolade, Roasted Almond, Kesar Pistaa, Moka)

WORKING METHOD

Tegral donut mix

- Mix all ingredients at slow speed for 4 minutes and at medium speed for 6 minutes, depending on dough development.
- Bulk Fermentation - 10 minute.
- Sheet until get thickness 7mm to 8mm (depend on weight).
- Relax dough sheeting for 10 minutes on the table.
- Cut into desired shapes.
- Proofing time 50 minutes at 70%RH and 37°C
- Oil Temperature - 180°C. Deep fry.

Tegral donut mix

- Melt the coverliq chocolate at 40 degrees Celsius
- Add roasted peanut into the melted chocolate

FINISHING

- Take a piece of donut and center filled with Carat Filling range
- Coat with carat coverliq or carat coverlux as shown in picture & garnish