



Bagus Camellia Moist Chocolate Cake

Dark moist chocolate profile with extended freshness. Suitable for low-rise cakes like pound cakes.



Chocolate Mousse Cake

SPONGE BASE

Bagus Camellia Moist	500g
Chocolate	
Eggs	200g
Oil	200g
Water	100g

- 1** Pour in all ingredients and mix at medium speed for 3 min.
- 2** Place in round mould for panning and bake (180 °C, ±45min) (30x40cm per 1)
- 3** Let it cool and use as a base for Dark Chocolate Mousse

DARK CHOCOLATE MOUSSE

Milk	225g
Belcolade Dark	340g
Gelatin	11g
Whipping Fresh Cream	750g

- 1** After boiling milk, put in Belcolade Dark Chocolate and melt.
- 2** After putting in Bloomed Gelatin, mix well and cool.
- 3** When cooled to 35 °C, put in whipping cream two times and mix them well.
- 4** Let it harden.

METHOD

- 1** After placing a chocolate cake sheet in a square mousse tray, cut thin pieces of pear and evenly place on top.
- 2** Fill with dark chocolate mousse on top of that and harden in refrigerator.
- 3** Evenly sprinkle Belcolade Cocoa Powder on top.
- 4** Finish up by decorating with shaved chocolate.