



CUPCAKES

SINGLE-SERVING SOFT CAKES

DIFFICULTY LEVEL



CUPCAKE BATTER

INGREDIENTS

ALICE'S CAKE	g 2000
WATER	g 750
UNSALTED BUTTER 82% FAT - SOFTENED	g 750
ALL-PURPOSE FLOUR	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at low speed for 5 minutes.

WHIPPED CHOCOLATE FLAVOURED CREAM FOR THE DECORATION

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 600
FONDANT SOFT	g 700

PREPARATION

In a planetary mixer with the thick-wire whisk attachment, combine butter and FONDANT SOFT, then add CHOCOSMART and whip at medium speed for 10 minutes.

You can flavour the batter by adding concentrate flavouring pastes for ice cream, oil essences, liqueurs etc. You can also add different fat-soluble colorants to the same cream in order to create different coloring.

FINAL COMPOSITION

Half-fill cupcake cups with the batter and bake in a deck oven at 180-190°C.

Baking time varies depending on the size of the sweets (25-30 minutes for 60g cupcakes).

Put in the blast chiller until completely cooled down.

Pipe some whipped chocolate cream on the top of the cup cakes, using a piping tip at your choosing, and decorate as you like most.

ADVICE:

If you like, you can add some zest from oranges or lemons to the prepared batter.

AMBASSADOR'S TIPS

If you want to provide your whipped cream with a stronger flavour of chocolate, replace CHOCOSMART BIANCO with the same dose of CHOCOSMART CIOCCOLATO.