



Institutional Foodservice Recipe

STANDARDIZED HACCP PROCEDURE



Recipe Name:	Puree Chocolate Cake Versatility		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	1 cup / 250 mL	2 cups / 500 mL	4 cup / 1 L
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Cocoa	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Method:			
1.	Clean and sanitize work area.		
2.	Wash hands thoroughly and gather ingredients.		
3.	Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.		
4.	Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.		
5.	Add cocoa and mix well using a whisk until all liquid is absorbed. Do not over mix.		
6.	For service, portion product using a #24 / Red handled scoop and transfer to plate.		
7.	Service Options:		
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

Notes:

- **Chocolate Mousse – Top with 1 Tbsp of chocolate, pistachio or vanilla mousse. Garnish with whip topping.**
- **Chocolate Cupcake – Chill mixture. Prior to serving, top with frosting.**
- **Chocolate Shortcake – Drizzle with Smucker’s Platescapers and top with whip topping.**

For further information on this recipe, CMI products or testing results, please contact us at info@mdmktg.ca