



Institutional Foodservice Recipe

STANDARDIZED HACCP PROCEDURE



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|--|--|-----------------|-----------------|
| Recipe Name: | Puree Chocolate Orange Cake | | |
| 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 |
| Orange flavour extract | 1 Tbsp / 15 mL | 2 Tbsp / 30 mL | ¼ cup / 60 mL |
| Garnish: Chocolate or Orange Mousse | ½ cup / 120 mL | 1 cup / 250 mL | 2 cups / 500 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 orange extract mixing 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. Top with 1Tbsp chocolate mousse or orange mousse. | | | |
| 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:

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