

Viennese Chocolate Cubes



backaldrin®

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KO 497

b



1 baking tray (60 x 40 cm)

Batter

1.500 kg **Viennese SacherMix** (2486)
0.750 kg whole egg
0.500 kg cooking oil
0.200 kg water (approx.)
0.350 kg couverture (liquid)
3.300 kg Batter

Processing

Mixing time: 1 – 2 minutes
Baking temperature: 150 – 160 °C
Baking time: 35 – 40 minutes

Chocolate Glaze

1.000 kg **Viennese Fondant** (2485)
0.260 kg water (approx.)
0.500 kg couverture (liquid)
1.760 kg Chocolate Glaze

Heat chocolate glaze to 40 – 50 °C.

Preparation

Briefly mix whole egg, water, oil and **Viennese SacherMix** (2486). Afterwards, add heated liquid couverture and mix for 2 – 4 minutes at medium speed. Spread batter evenly into a baking tray lined with baking paper. Bake with closed vent at 150 – 160 °C. Turn cake base after baking and allow to cool down. Cut in half, fill with apricot jam and put together again. Cut cubes into desired size and dunk in boiled apricot jam. Then dip the dried cubes in warmed (40 – 50 °C) chocolate glaze.

Tip

According to the valid guidelines and codex regulations, couverture has to be used for a chocolate cube. Instead of couverture you can also use **GlazeDrops Classic** (3001), but then the term “chocolate cube” may not be used.