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# HOMECOOK

## Rich and Velvety Dark Chocolate Cake Covering

Homecook Belgian Dark Chocolate Cake Covering has a velvety smooth texture. It can be used for all recipes where only the best quality will do. It can also be used to make wonderful homemade chocolate truffles and dips.

**Tempering:** Tempering is a means of heating and cooling chocolate in order to use it for coating or dipping and gives the chocolate a smooth glossy finish. Grate the chocolate. Add two thirds of it to a glass bowl. Sit the glass bowl over a pan of simmering water. Make sure that the water never comes in contact with the bowl. Bring the chocolate to 45°C, remove it from the heat and allow it to cool until it reaches 38°C. Add the remaining chocolate and stir until melted.

#### NUTRITIONAL INFORMATION

Average values per 100g	
Energy	2135kJ/514kcal
Fat	39.6g
of which saturates	24.9g
Carbohydrate	29.4g
of which sugars	24.9g
Protein	9.1g
Salt	0.0g

**INGREDIENTS:** Cocoa mass, sugar, low fat cocoa powder, emulsifier: **soya** lecithin.

Cocoa solids: 72% minimum.

Store in a cool, dry place.

For allergens, see ingredients in **bold**. May contain traces of milk, nuts and gluten.

Homecook, Platin, Drogheda, Co. Louth, Ireland.  
www.homecook.ie

Product of Belgium

100g e



#### RECIPE

##### DECADENT DARK CHOCOLATE CAKE

**Ingredients:** 100g Homecook Dark Belgian Chocolate Cake Covering, 100g Butter, 150g Caster Sugar, 3 Large Eggs, 1 1/2 tsp vanilla Extract, 50g Cocoa Powder.

**Method:** Preheat oven to 190C/375F/ GasMark 4. Line an 8 inch cake tin with baking parchment and lightly grease.

Melt the chocolate and butter in a bowl over simmering water. Pour the chocolate mixture into a mixing bowl, and whisk in the sugar until light and fluffy. Whisk in the eggs, one at a time. Add vanilla extract and cocoa powder while continuing to whisk the mixture. Pour the mixture into the prepared cake tin and bake in the oven for 25 mins. Allow to cool in the tin for 5 mins before transferring to a serving plate. Serve with cream.

**Melting:** For best results, break the chocolate into small pieces and place in a glass bowl. Sit the glass bowl over a pan of simmering water. Make sure that the water never comes in contact with the bowl. Allow the chocolate to melt, stirring occasionally.

Professional chocolatiers use a method of melting chocolate known as tempering.

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# HOMECOOK

# COOK

## Dark

### Rich and Velvety Belgian Chocolate Cake Covering

# 72%

# COCOA