



## **3D CAKE**



### **ELEMENTS**

- SPONGE
- GANACHE
- FONDANT
- FLOWERS

### **TOOLS**

- 6" CAKE TIN
- BOWLS
- SPATULA
- TOOTHPICK
- OVEN
- MICROWAVE
- SERATTED KNIFE
- PALETTE KNIFE
- SILICON BRUSH
- CAKE BASE
- TURN TABLE
- SIEVE
- AIRBRUSH
- CUTTING MAT
- ROLLING PIN
- PAPER CUTTER
- GEL COLOURS
- AIR BRUSH COLORS
- PAINT BRUSH
- STRAW
- 6.5 CM RING



<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In gms</u>	<u>In cups</u>			
Black forest premix	750 g	5 cups+ ¼ cup + 1/8 cup	97.5	97.5	Sponge
Water	413 g	1 cup + ½ cup + 1/3 cup	8.4	8.4	Ganache
Oil	38 g	2 + ½ tbsp	3.8	4.5	Fondant
<b><u>TOTAL</u></b>			<b>₹ 109.7</b>	<b>₹ 110.4</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>					
<ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG Mode: upper rod + lower rod + fan</b>). Grease and line three 6 – inch round cake tins and a tray with oil and butter paper.</li> <li>2. Sieve premix in a bowl properly.</li> <li>3. Add water and oil in the premix in two portions and mix well. There should be no lumps left.</li> <li>4. Pour 350 grams batter in each prepared.</li> <li>5. Bake in preheated oven at 180°C (<b>OTG Mode: lower rod only</b>) for 30 – 40 minutes or until a toothpick inserted at the centre comes out clean.</li> </ol>					
					<b><u>OVEN TEMPERATURES</u></b>
					<b>OTG</b> 180°C (lower rod only) <b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C <b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0



<b>FOR DARK CHOCOLATE GANACHE</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
	<b>In gms</b>	<b>In cups</b>			
Dark compound	400 g	2 cups + ¼ cup	70	85	
Fresh cream	400 g	1 cup + 1/3 cup	72	76.8	
<b>TOTAL</b>			<b>₹ 142</b>	<b>₹ 161.8</b>	
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Finely chop the chocolate using a serrated knife, to facilitate even melting.</li> <li>2. Heat the cream in microwave until almost boiling.</li> <li>3. Pour the first portion of cream over the chopped chocolate or melted chocolate. Allow the mixture to stand, undisturbed, for a few seconds.</li> <li>4. Add the second portion of cream and mix vigorously. You will see an elastic and shiny mixture.</li> </ol>					

<b>FOR SOAKING SYRUP</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
	<b>In gms</b>	<b>In cups</b>			
Vanilla essence	4 g	1 tsp	2	2	
Water	100 g	½ cup	2	2	
<b>TOTAL</b>			<b>₹ 4</b>	<b>₹ 4</b>	
<b>METHOD</b> In a bowl take vanilla essence and water and mix well.					



<b>FOR GARNISH</b>		<b>COSTING</b>		<b>INSTRUCTIONS</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>	<b>WHOLESALE</b>	<b>M.R.P.</b>	
Gold dust	Accordingly	10	10	You can use lemon juice if you don't want to use vodka.
Vodka	Accordingly	2	2	
Flowers	3-4	30	30	
Air brush colour	Accordingly	88	88	
Fondant	1 kg	395	1000	

<b>ASSEMBLY</b>
<ol style="list-style-type: none"> <li>1. Demould the sponges from tin and divide sponge in two equal halves. If there is a dome, cut it using serrated knife. You will have 6 layers.</li> <li>2. Cut 3 round discs from the 6<sup>th</sup> layer of the cake using the 6.5 cm ring.</li> <li>3. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it.</li> <li>4. Place a cake base on turning table and apply some ganache on it.</li> <li>5. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup.</li> <li>6. Take some part of the ganache and apply it on the sponge. Smooth it out using a palette knife. Then place the second layer on top.</li> <li>7. Repeat the process with all the 5 layers.</li> <li>8. Place straw in the centre of the and place 3 pieces of small cakes round discs repeating the same steps.</li> <li>9. Trim according to the shape of pot, as instructed by chef.</li> <li>10. After trimming, apply a layer of ganache on the top as well as the sides of the cake.</li> <li>11. Smooth out the ganache for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes. Apply a thick layer of ganache</li> <li>12. Meanwhile the cake is setting, take fondant and roll it on the cutting mat according to the measurements of the cake.</li> <li>13. Take the cake out of fridge again and cover the cake with fondant. Make sure not to tear the fondant and no creases are formed.</li> <li>14. Airbrush the white fondant with colour as needed. Give an even coat. Do not hold the the airbrush machine too close to the cake.</li> <li>15. Make rope style design with white fondant and paint it with gold dust and vodka solution. place them at the base and the neck of pot.</li> <li>16. Insert flowers wrapped in green tape at the top of the cake.</li> </ol>



<b>COST PER PORTION (in ₹)</b>								
<b><u>COST</u></b>	Sponge	Soaking syrup	Ganache	Fondant	Flowers	Gold dust with vodka	Air brush	<b><u>TOTAL</u></b>
<b><u>WHOLESALE</u></b>	109.7	4	142	395	30	12	88	<b>₹ 780.7</b>
<b><u>M.R.P.</u></b>	110.4	4	161.8	1000	30	12	88	<b>₹406.2</b>

<b><u>PRODUCT</u></b>	<b><u>SELLING PRICE (in ₹)</u></b>
3D flower pot cake	1600-2400

<b>NOTE</b>		
<b>Shelf life of</b>	<b>Refrigerator</b>	<b>Freezer</b>
1. Chocolate sponge	10 days (in an air tight box)	1 month (in air tight box)
2. Frosted chocolate cake	3 days (in an air tight box)	-
3. Fondant covered cake	3 days (in an air tight box)	-