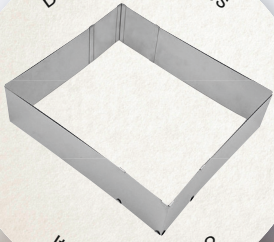


Baking frame Moos



Item no. 490062



STÄDTER®

Chocolate caramel slices

WORKING TIME: 50-60 MIN. | BAKING TIME: 30-35 MIN.

Ingredients for sponge cake: 8 eggs, 1 pinch of salt, 200 g sugar, 1 pck. of vanilla sugar, 200 g flour, 20 g starch, 2 tsp. of baking powder, 60 g cocoa | **Ingredients for the caramel:** 450 g sugar, 210 g butter, 320 g cream, ½-1 tsp. of salt | **Ingredients for the pudding cream:** 2 pck. of vanilla pudding powder, 1 liter of milk, 120 g sugar, 1 liter of cream, 12 sheets of gelatine | **Ingredients for the ganache:** 300 g cream, 180 g whole milk chocolate, 220 g dark chocolate

Preparation:

Make the pudding according to the packet instructions the day before. Cover with plastic wrap and store overnight in the fridge.

For the caramel, let the sugar melt in the saucepan until it browns slightly. Stir in the butter until it is well blended with the sugar. Then add the cream and allow to boil down a little.

For the sponge, separate the eggs and whisk the egg whites with the salt until they form soft peaks. Then gradually add the sugar and vanilla sugar. Beat the egg yolks and fold them into the egg whites. Mix the flour, baking powder and cocoa powder, sieve them and gently fold in. Place the baking mould on a baking sheet lined with baking parchment. Pour in the sponge batter, smooth out the surface and bake for approx. 30-35 minutes at 180 °C for a top/bottom heat setting, 160 °C for a fan oven. Slice the cooled sponge horizontally in two.

For the pudding cream, soak the gelatine in cold water and whip the cream until stiff. Lightly mix the cream and pudding together. Squeeze out the gelatine and melt in a saucepan. Mix the melted gelatine with a little of the pudding cream before adding it to the rest of the cream mixture. Lay the first sponge layer on a cake plate and place the baking form around it so that the edges of the sponge are flush with the mould. Spread the half of the pudding cream evenly over the sponge and smooth out. Pour half of the cooled caramel over the cream and smooth this out too. Repeat the process with the second sponge layer, the rest of the caramel and the rest of the pudding cream.

For the ganache, bring the cream to a boil and stir in the chopped chocolate until this has melted completely into the cream. When the ganache is no longer too warm but is still runny and spreadable, pour over the cake and spread smooth. Place the cake into the fridge for approx. 4 hours.