



CHOCOLATE CUPCAKES

SINGLE-SERVING SOFT CAKES WITH CHOCOLATE

DIFFICULTY LEVEL



CHOCOLATE FLAVOURED CUPCAKE BATTER

INGREDIENTS

| | |
|------------------------------------|-----------|
| IRCA BROWNIES CHOC | g 1000 |
| WATER | g 250 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 200-250 |

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 2-3 minutes.

WHIPPED CHOCOLATE FLAVOURED CREAM FOR THE DECORATION

INGREDIENTS

| | |
|------------------------------------|--------|
| CHOCOSMART CIOCCOLATO | g 1000 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 600 |
| FONDANT SOFT | g 700 |

PREPARATION

In a planetary mixer with the thick-wire whisk attachment, combine butter and FONDANT SOFT, then add CHOCOSMART and whip at medium speed for 10 minutes.

You can flavour the batter by adding concentrate flavouring pastes for ice cream, oil essences, liqueurs etc. You can also add different fat-soluble colorants to the same cream in order to create different coloring.

FINAL COMPOSITION

Fill the cupcake cups 3/4 full with the batter and bake at 180-190°C in a deck oven or at 170-180°C in a fan oven for about 20-25 minutes.

Put in the blast chiller until completely cooled down.

When cooled down, pipe some whipped chocolate cream on the top of the cupcakes, using a piping tip at your choosing, and decorate as you like most.

