

# Bonfire cake

Guy Fawkes Night is celebrated more than ever, bringing communities, family members and friends together to celebrate a night of fun. The inspiration is based around the main attraction of the night. For this reason, I created this Bonfire cake that symbolizes this special night. A spiced ginger sponge with layers of toffee apple caramel, pistachio cream and milk chocolate mousse, formed in a log wood mold and decorated with chocolate twigs and the Dobra Flame. The Dobra Flame is the perfect decoration to bring out the spirit of the Guy Fawkes Night.



## Recipe

### Ginger Spice Cake

|                   |             |
|-------------------|-------------|
| Muscado Sugar     | 60g         |
| Butter            | 60g         |
| Whole Egg         | 60g         |
| Dark Molasses     | 60g         |
| Candied Ginger    | 60g         |
| Stem Ginger Syrup | 40g         |
| Flour T45         | 225g        |
| Baking Powder     | 6g          |
| Cinnamon          | 4g          |
| Ground Ginger     | 4g          |
| Ground Cloves     | 1g          |
| Salt              | 2g          |
| Orange Juice      | 20g         |
| Orange Zest       | 5g          |
| Lemon Zest        | 3g          |
| <b>Totaal</b>     | <b>610g</b> |

### Ginger Spice Cake

Cream butter and sugars together. Add eggs gradually with 1/3 flour and beat until fully incorporated. Add all remaining ingredients and mix until smooth mixture if form. Pour in cake pan and bake for 35-45 mins at 155°C.

### Pistachio White Chocolate Cream

|                      |             |
|----------------------|-------------|
| Chococream Pistachio | 200g        |
| Chococream Bianco    | 200g        |
| <b>Totaal</b>        | <b>400g</b> |

### Pistachio White Chocolate Cream

Combine all ingredients together.

## Milk Chocolate Parfait

|                            |              |
|----------------------------|--------------|
| Reno concerto fondente 58% | 300g         |
| 35% Cream                  | 300g         |
| 35% Semi Whipped Cream     | 400g         |
| <b>Totaal</b>              | <b>1000g</b> |

## Milk Chocolate Parfait

Heat cream to boil, pour onto Reno concerto fondente 58% chocolate and emulsify until smooth consistency. When mix is at 30°C, whisk 1 part of semi whipped cream into it, followed by folding the remaining 2/3rd of cream. Pour into mold.

## Toffee Apple Caramel

|                     |             |
|---------------------|-------------|
| Fruittidor Mela     | 100g        |
| Toffee D'or Caramel | 200g        |
| Cinnamon            | 2g          |
| Salt                | 2g          |
| <b>Totaal</b>       | <b>304g</b> |

## Toffee Apple Caramel

Heat the apple until fully broken down, add cinnamon and salt. Place in blender and Fruittidor Mela. Return to pan and reduce by half, add Toffee D'or Caramel and mix until fully incorporated. Strain, reserve for filling.

## Assembly, layout and finishing

In a 10cm silicone round cake mold, pipe a layer of parfait, followed by a thin disc of ginger cake. Pipe another layer of pistachio cream and then a layer of caramel. Finish with another ginger cake disc. Freeze. Demold and place into a preformed apert log-end mold and pipe chocolate parfait to fill. Freeze. To serve, return carefully from mold onto plate/stand, decorate with chocolate branches/twigs and finish with the Doble Touch 'Flame'.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Flame**