

Technological Card 2

(CLIL Lesson Plan – Pastry – Cupcakes)

Chocolate Cupcakes with Caramel

Raw ingredients	Quantity of Raw Materials and Intermediate Products for 10 pcs						Result 1 pcs./gr
	Unit kg/pcs	Sponge cake	Caramel creme	Caramel	Decor	Total	
Flour (wheat/all-purpose)	kg	0,175				0,170	
Sugar	kg	0,100		0,440		0,540	
Eggs	kg	0,080				0,080	
Cocoa 22%	kg	0,025				0,025	
Baking soda	kg	0,002				0,004	
Salt	kg	0.001		0.001		0,002	
Dark chocolate 70%	kg	0,040				0,040	
Buttermilk (room temperature)	kg	0,090				0,090	
Grapeseed oil	kg	0,070				0,070	
Philadelphia Cream Cheese	kg		0,210			0,210	
Mascarpone Cream Cheese	kg		0,070			0,070	
Butter	kg			0,160		0,160	
Heavy cream 35%	kg		0,140	0,420		0,560	
Prepared black coffee	kg	0,090				0,090	
Gold leaf	pcs				12	12	
Chamomile flowers	pcs				12	12	
Finished product weight							0.140





Description of the Technological Process

Chocolate sponge cake:

1. Preheat the oven to 180°C.
2. Place 6 cm diameter paper liners into the cupcake pan sections.
3. Whisk the eggs and sugar until the mixture is light and airy.
4. In another bowl, sift the flour, cocoa with baking soda, add salt, chopped chocolate pieces, and mix.
5. In a separate bowl, combine all liquid ingredients—coffee, buttermilk, and oil.
6. Gently fold the whipped eggs into this liquid mixture, then fold in the dry ingredients.
7. Fill each liner with approximately 60 gr of batter.
8. Bake for 18-20 minutes with convection.
9. Transfer to a lidded container or wrap in plastic wrap to maintain the sponge cake's moisture.

Caramel creme:

1. Place all ingredients and 280 gr of caramel into a mixer and whip at maximum speed until a firm consistency is achieved.
2. Both the mixer bowl and the ingredients must be cold; otherwise, the cream may not whip properly. If the cream turns out too thin, place it in the refrigerator to firm up.
3. Place the prepared cream into a pastry bag with a 10 mm diameter open star tip.

Caramel:

1. In a deep saucepan, add sugar and 80 gr of water. Cook over medium heat, stirring occasionally with a wooden spoon, until the caramel turns brown.
2. Meanwhile, heat the heavy cream until it starts to steam but doesn't boil.
3. Once the caramel is brown, pour in the hot heavy cream all at once, continuously whisking. Do this carefully!
4. Add salt and continue to stir and heat for another 1-2 minutes.
5. Let the finished caramel cool to room temperature, between 40-60°C.
6. Once cooled, add softened butter and blend until the mixture is glossy and smooth.
7. Cover with plastic wrap directly touching the surface and stabilize in the refrigerator for 12 hours.
8. Before use, whip very quickly until the mixture is light and airy.





Assembly:

240 gr of caramel

1. Remove the centre of each cupcake sponge to create a well. Fill the well with approximately 20 gr of caramel,
2. Pipe the caramel cream on top (60 gr).
3. Decorate as desired: with edible flowers, caramel, or chocolate.

Appearance sample:



Quality Indicators and Potential Allergens of Chocolate Cupcakes

Indicators	Short Description
Aroma	Chocolate, caramel
Taste	Pleasant, sweet caramel and chocolate
Consistency	Airy, creamy
Allergens	Flour, eggs, chocolate, dairy products

Packaging: Paper box

Storage conditions: 0 - +4°C

Shelf life: Cupcakes can be stored for 3 days in the refrigerator.

Caramel cream can be stored for 1 day in the refrigerator. Caramel can be stored in the refrigerator for 3-4 weeks.

