

TRIPLE CHOCO TOWER CAKE



PT MANUNGAL PERKASA

Crepe Ingredients :

- **DAHLIA** Flour 140 gr
- Eggs 2 pieces
- Granulated Sugar 40 gr
- Evaporated Milk 400 ml
- Chocolate Powder 10 gr
- Melted Butter 30 gr

Cream Choco Ingredients :

- Dark Cooking Chocolate 100 gr
- Butter 200 gr
- Whipping Cream 200 gr

Chocolate Layer Ingredients :

- Dark Cooking Chocolate 200 gr
- Melted Butter 60 gr
- Almonds 70 gr



How to make:

1. Mix all the crepe ingredients until smooth, then strain the mixture. Cook the crepes using a 24 cm non-stick pan, and repeat until all the crepe batter is used up.
2. For the cream choco, melt the dark cooking chocolate and butter, then add the whipping cream and stir well. Set aside.
3. For the chocolate layer, melt the dark cooking chocolate and butter, then add the almond nuts and stir well.
4. To assemble: Stack the crepes with the edges overlapping, about 3 layers. Spread with the cream choco, then roll up the crepes. Repeat until all the crepes are used up.
5. Pour the chocolate layer over the rolled crepes. Let it cool, slice into pieces, and serve.

Yield: 12 pieces.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

