



BLACK FOREST CAKE

INGREDIENTS

Group Sponge

Ingredient	KG
Egg	0.490
Water	0.250
Rapeseed oil	0.310
<u>Aromatic Mocha Flavour</u>	0.015
Cocoa powder	0.066
Sugar	0.475
<u>Silky Cake</u>	0.200
Wheat flour	0.350
Total Weight:	2.156

Group Mousse

Ingredient	KG
<u>Bakels Fond Royale</u>	0.300
Water	0.375
Whipped double cream	1.500
Total Weight:	2.175



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Cake, Gateaux

Group Dekor

Ingredient

Bakels Chockex Premium Dark

Bakels Dark Truffle

Bakels Les Fruits Dark Cherry

KG

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Total Weight: 0.000

METHOD

1. Sponge: Mix all ingredients with a paddle for 5 minutes on medium speed. Distribute the batter in three 60x10cm tins. Bake at 165 degrees for 40-45 minutes.
2. Pipe a string of Les Fruits Dark Cherry along in the center of the tins.
3. Mousse: Mix Fond Royale with water. Fold in the lightly whipped cream gently and distribute evenly in the 3 tins. Put to freezer.
4. Decor: Melt some Chockex and spread very thin layer on a marbled table, pull out some cigarettes with a spatula and put on top of the mousse.