



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



FINISHED PRODUCT

Cake, Confectionery, Gateau

BLACK FOREST GATEAU SLICE

INGREDIENTS

Group : Chocolate Sponge

Ingredient	KG	%
<u>Multimix Cake Base</u>	10.000	100.00
Cocoa powder	1.000	10.00
Egg	4.150	41.50
Water	3.600	36.00
Oil	3.000	30.00
Total Weight: 21.750		

Group : Assembly / Decoration

Ingredient	KG	%
<u>Fruit Filling - Dark Cherry 70%</u>	3.750	-
<u>Instant Cream</u>	0.875	-
Water	1.250	-
Grated chocolate	-	-
Fresh cherries	-	-
Total Weight: 5.875		

METHOD

Cake

1. Mix all the ingredients into a mixing bowl, fitted with a beater.

2. Mix for 2 minutes on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Scale at 500g into rectangle foil trays.
6. Bake at 180°C for 20 minutes.

Assembly/Decoration

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the [Instant Cream](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Take one sheet of cooled chocolate sponge and pipe 2 x 125g lines of [Fruit Filling – Dark Cherry 70%](#), leaving a gap in-between.
6. Cover the base with 250g [Instant Cream](#).
7. Pipe another 125g of [Fruit Filling – Dark Cherry 70%](#) across the centre of the [Instant Cream](#).
8. Pipe another 100g of instant cream on top.
9. Place a sheet of chocolate sponge on top of the cream and fruit filling layer.
10. Ice the whole gateau with 100g of [Instant Cream](#) in a wavy pattern.
11. Freeze for at least an hour to allow the gateau to set.
12. Cut into desired sized sliced and finish with grated dark chocolate and a fresh cherry.