



BLACK FOREST STACK

INGREDIENTS

Group 1

Ingredient	KG
Sugar	0.125
Butter	0.250
Plain flour	0.300
Cocoa powder	0.075
Egg	0.032
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Instant Cream	0.120
Chilled water	0.250
Bakbel Black Cherry Fruit Filling	0.100

Total Weight: 1.252

METHOD

Black Forest Stack

1. Beat the sugar and butter until light.
2. Beat in half egg weight.
3. Blend the flour and cocoa powder, then fold into the sugar/butter mix, scrape and mix to a crumb.
4. Add the rest of egg to bind, try not to over mix.
5. Roll out the paste, cut into desired size and bake at 175°C (347°F) approximately 10 minutes.
6. Place all ingredients into a bowl and whisk for 3-4 minutes to make a fruit cream.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Biscuit, Dessert, Sweet Good

7. Spread some Bakbel Black Cherry Fruit Filling onto two baked shortbreads.
8. Pipe cream onto the fruit filling, stack one onto the other, then place a plain shortbread on top.
9. Pipe a rosette of fruit cream on top.
10. Place a fresh cherry with stalk and some chocolate curls on top to finish.