



BLACK FOREST WREATH

INGREDIENTS

Group : Meringue

Ingredient	KG
Caster sugar	1.000
Light brown soft sugar	1.000
Actiwhite® Meringue Mix	0.100
Cocoa powder	0.025
Water	1.000
Total Weight:	3.125

Group : Instant Cream

Ingredient	KG
Instant Cream	0.230
Water	0.330
Total Weight:	0.560

Group : Assembly/Decoration

Ingredient	KG
Chocolate tagliatelle	0.200
Sweet snow	0.080
Total Weight:	0.280



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Sweet Good

Group : Assembly/Decoation

Ingredient

Bakels Dark Cherry Filling

KG

0.120

Total Weight: 0.120

Yield: 4 Wreaths

METHOD

Meringue

1. Dissolve **Actiwhite** in the water and allow to soak for 5-10 minutes.
2. In a separate bowl, mix the caster sugar and light brown soft sugar together.
3. Add half of the mixed sugar to the **Actiwhite** and mix for 1 minute on slow speed, then 5 minutes on fast speed.
4. Add the remaining sugar to the mixture over two minutes on slow speed.
5. Gently fold in the cocoa powder.
6. Pipe 0.400 of meringue into an 8-inch ring, then pipe 16 120g shells around the ring.
7. Dry meringues at 110°C for 90 minutes.
8. Turn oven off and allow meringue to continue drying out overnight.

Instant Cream

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. Fold in the **Bakels Dark Cherry Filling** to the instant cream.

Assembly / Decoration

1. Pipe the dark cherry cream around the top of the wreath.
2. Place 10 fresh cherries and chocolate alternatively around the wreath.
3. Dust with sweet snow to finish.