



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Soft Roll, Sweet Food,  
Sweet Good

# BLACK FOREST

## OVERVIEW

19-038

## INGREDIENTS

### Group Chocolate Sponge

Ingredient	KG
PETTINA CHOCOLATE SPONGE MIX	0.250
Whole Eggs	0.250
Water	0.055
BAKELS DAIRY BLEND	0.063
<b>Total Weight:</b>	<b>0.618</b>

### Group Chocolate Brownie

Ingredient	KG
Whole Eggs	0.187
Sugar	0.150
BAKELS DAIRY BLEND	0.113
PETTINA NON-TEMPERING DARK CHOCOLATE	0.118
All Purpose Flour	0.050
<b>Total Weight:</b>	<b>0.618</b>

**Group Cherry Cream**

Ingredient	KG
BAKELS LES FRUITS 50% DARK CHERRY	0.270
Sugar	0.050
Egg Yolk	0.075
BAKELS BAKE STABLE CUSTARD MIX	0.020
Vanilla Pod	0.003
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.050
Gelatin Mass	0.040
Cold water	0.130
CREMESS SUPERIOR	0.130
<b>Total Weight:</b>	<b>0.768</b>

**Group Syrup**

Ingredient	KG
Water	0.150
Sugar	0.150
Kirschwasser bols	0.060
<b>Total Weight:</b>	<b>0.360</b>

**Group Cherry Confit**

Ingredient	KG
BAKELS LES FRUITS 50% DARK CHERRY	0.175
Caster Sugar	0.030
NH Pectin	0.004
<b>Total Weight:</b>	<b>0.209</b>

**Group Crystallized Walnut**

Ingredient	KG
Walnuts	0.100
Sugar	0.054
Water	0.024
BAKELS DAIRY BLEND	0.007
<b>Total Weight:</b>	<b>0.185</b>

**Group Chocolate Mirror Glaze**

Ingredient	KG
BAKELS DIAMOND GLAZE CHOCOLATE	0.350
<b>Total Weight:</b>	<b>0.350</b>

**Group Gold Mirror Glaze**

Ingredient	KG
BAKELS SAPHIRE NEUTRAL	0.250
Water	0.250
BAKELS DIAMOND GLAZE GOLD	1.000
<b>Total Weight:</b>	<b>1.500</b>

**METHOD**

How to do it:

1. In a mixing bowl, put Pettina Sponge, eggs and water. Mix at full speed for 7 minutes. Temper and fold the melted Dairy Blend.
2. Deposit in a flexipan mold or sheet tray and bake at 185-195°C for 16-20 minutes.
3. Cool down and cut into desired shape then set aside.

4. For the brownie: melt and mix Bakels Dairy Blend and Pettina NT Dark Chocolate over a Bain-Marie. Whip up the eggs and sugar till fluffy. Fold the chocolate mixture into the zabaglione. Pour into the frame and bake at 180°C.
5. For the syrup: boil the water and sugar to create a simple syrup. Add the Kirsch at 32°C. Set aside.
6. For the cherry cream: make a Crème Patissier with Les Fruit Dark Cherry puree, sugar, yolks, Bakels Custard Powder and vanilla bean. Stir in the bloomed gelatin / gelatin mass, and pour over the white chocolate. Cool down to 35°C and fold in whipped Cremess Superior.
7. For the confit: mix the sugar and pectin together. Warm up the Les Dark Cherry puree and add in the sugar-pectin mixture, bring to a boil. Pipe into the savarin mold and reserve in the freezer.
8. For the crystallized walnuts: mix the sugar and water in a pot to make a syrup. Add the roughly chopped toasted walnuts, and mix in the Bakels Dairy Blend. Pour onto a tray and let it cool.
9. For the mirror glaze: In a saucepan, combine Saphire Glaze Neutral and water. Bring to a boil to dissolve Saphire Neutral completely. Add the solution to the Diamond Glazes and fold in slowly. Cool to 35-38°C before application.

Assembly:

1. Fill the cavities of the Savarin mold halfway with the Cherry Cream.
2. Put a cherry confit insert and crystallized walnuts in each cavity. Put in the chocolate sponge with kirsch syrup.
3. Fill again with Cherry Cream. Put a cherry confit insert, crystallized walnuts and chocolate brownie with kirsch syrup. Let it set in the freezer.
4. Once frozen, unmold and glaze with Mirror Glaze Chocolate & Mirror Glaze Gold.