



BLACK FOREST LOG CAKE

 Basic level

Black Forest log cake

BISCUIT CACAO

INGREDIENTS

IRCA GENOISE CHOC
WHOLE EGGS
ZUCCHERO INVERTITO

PREPARATION

500g Mix all the ingredients in a mixing bowl. Pour onto a silicone mat with edges
600g and bake for 5–6 minutes at 220°C.
50g

DARK CHOCOLATE BAVAROISE

INGREDIENTS

MILK
RENO X CIOCCOLATO FONDENTE 54,5%
HEAVY CREAM
GLUCOSE SYRUP
GELATINA ORO

PREPARATION

175g Bring the milk and glucose syrup to a boil. Pour over the chocolate and
250g blend until smooth. When the ganache reaches 35–36°C, gently fold in the
330g semi-whipped cream.
25g
10g

SOUR CHERRY COMPOTE

INGREDIENTS

FRUTTIDOR AMARENA 200g

WATER
LILLY NEUTRO

30g

30g

PREPARATION

Mix LILLY NEUTRO into lukewarm water and add it to the FRUTTIDOR AMARENA. Blend everything together.

CHANTILLY VANILLA

INGREDIENTS

HEAVY CREAM 35% FAT

WHOLE MILK

LILLY NEUTRO

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

VANILLA

PREPARATION

250g Lightly whip all the ingredients together

50g

50g

3/4g

1

FINAL COMPOSITION

Pipe the chantilly onto the bottom of the mold (80 g) and chill. Pour the sour cherry compote (100 g) and chill again. Remove the two layers from the mold. Pipe the Bavarian cream (100 g), place the insert, and cover first with Bavarian cream (70 g) and then with the crunchy biscuit. Glaze with COLORGLAZE RED and decorate with Dobra decorations.