

BLACK FOREST LOG CAKE

Basic level

Black Forest log cake

BISCUIT CACAO

IRCA GENOISE CHOC	500g	Mix all the ingredients in a mixing bowl.
WHOLE EGGS	600g	Pour onto a silicone mat with edges and bake for 5-6 minutes at 220°C.
ZUCCHERO INVERTITO	50g	

DARK CHOCOLATE BAVAROISE

MILK	175g	Bring the milk and glucose syrup to a boil.
RENO X CIOCCOLATO FONDENTE 54,5%	250g	Pour over the chocolate and blend until smooth.
HEAVY CREAM	330g	When the ganache reaches 35-36°C, gently fold in the semi-whipped cream.
GLUCOSE SYRUP	25g	
GELATINA ORO	10g	

SOUR CHERRY COMPOTE

FRUTTIDOR AMARENA	200g	Mix LIILLY NEUTRO into lukewarm water and add it to the FRUTTIDOR AMARENA.
WATER	30g	Blend everything together.
LILLY NEUTRO	30g	

CHANTILLY VANILLA

HEAVY CREAM 35% FAT	250g	Lightly whip all the ingredients together
WHOLE MILK	50g	
LILLY NEUTRO	50g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	3/4g	
VANILLA	1	

irca GROUP
Extraordinary made simple.

FINAL COMPOSITION

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