



BLACK FOREST LOG CAKE

chef 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.

600g Pour onto a silicone mat with edges 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.

250g Pour over the chocolate and blend until smooth.

330g When the ganache reaches 35-36°C, gently fold in the semi-whipped cream.

25g

10g

SOUR CHERRY COMPOTE

INGREDIENTS

FRUTTIDOR AMARENA

WATER

LILLY NEUTRO

PREPARATION

200g Mix LILLY NEUTRO into lukewarm water and add it to the FRUTTIDOR

30g AMARENA.

30g 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

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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 Dobra decorations.