



BLACK FOREST LOG CAKE

🏠 Basic level

Black Forest log cake

BISCUIT CACAO

IRCA GENOISE CHOC
WHOLE EGGS
ZUCCHERO INVERTITO

500g
600g
50g

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

DARK CHOCOLATE BAVAROISE

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

175g
250g
330g
25g
10g

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

SOUR CHERRY COMPOTE

FRUTTIDOR AMARENA
WATER
LILLY NEUTRO

200g
30g
30g

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

irca
GROUP

Extraordinary
made simple.

CHANTILLY VANILLA

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

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.



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