

# Black Forest Classic



## COMPOSITION

- 1 - Cocoa Sponge
- 2 - Light Syrup
- 3 - Filling
- 4 - Whipped Cream
- 5 - Chocolate Savings

### Cocoa Sponge 200 g

#### Ingredients

<i>Tegral biscuit</i>	950 g
<i>Belcolade Cocoa Powder CT</i>	50 g
Whole Eggs	750 g
Water	100 g

#### Working Method

Whip all ingredients together for 6 minutes at high speed.  
Scale 200 gr per 16 cm.

🕒 25 ▶ Oven Type: Deck 🌡️ Top Temperature: 180  
🌡️ Bottom Temperature: 180 ➡️ closed

### Light Syrup 150 g

#### Ingredients

Water	1000 g
Granulated Sugar	250 g
Kirsch	25 g

#### Working Method

Bring water and sugar to a boil. add the kirsch.  
Use 60 gr of syrup on each layer.

### Filling 120 g

#### Ingredients

Griottines with Kirsch	500 g
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#### Working Method

Use 100 gr of griottines cherry per layer.

### Whipped Cream 300 g

#### Ingredients

<i>Passionata</i>	1800 g
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#### Working Method

Whip the passionata at medium speed to a stiff peak.  
Pipe 120 gr per layer.

## Chocolate savings 100 g

### Ingredients

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<i>Belcolade Noir Selection</i>	0 g
<i>55% CT</i>	

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### Working Method

Spread a thin layer of tempered chocolate on a marble slab let it set before scapping.