BLACK FOREST DOMES

ORIGINAL PRODUCT

Black Forest Gateau consists of several round layers of chocolate sponge cake sandwiched with whipped cream and cherries, decorated with whipped cream, maraschino cherries, and chocolate shavings.

Chef’s Twist

We have recreated this popular dessert, retaining the chocolate, cherry & cream flavours, but amending:

Size – individual smaller round domed portions.
Texture – less sponge and added elements of mousse to deliver a richer and more indulgent eat.
**BLACK FOREST DOMES**

**COMPOSITION**

Sponge Base made with Dawn® Dark Devils Genoese Cake Base topped with Dawn® Delifruit Classic Dark Cherry stabilised with Dawn® Sanatine Powder, encased in chocolate mousse made with Dawn® Chocolate Fond with a white mousse centre made with Dawn® Neutral Fond, then coated with Dawn® Decorgel Plus Chocolate glaze and topped with a Dobla® decoration.

**WORKING METHOD**

Add all sponge ingredients to a bowl fitted with a whisk and whisk for 1 minute on slow speed and then 3 minutes on fast speed. Spread 1000g of the sponge mix onto a lined 18" x 30" baking tray and bake for approximately 5 minutes at 240°C. Using an 80mm diameter round cutter, cut disks out of the cooled sponge sheet.

For the white mousse dissolve the Neutral Fond powder into the warm water and then fold into the lightly whipped cream. Deposit the mixture into 30mm x 15mm silicone dome moulds and place into the freezer.

For the fruit filling dissolve the Sanatine Powder in the boiling water and blend through the Delifruit Classic Dark Cherry. Allow to stand for 15 minutes. Deposit the fruit filling mixture into 70mm round cutters on top of silicone paper (35-40g). If you only have one cutter then once you have deposited one, remove the cutter and continue to deposit further ones. Place these into the freezer to set firm. Once the fruit filling has set, peel the disks off the paper and place onto the sponge disks.

For the chocolate mousse dissolve the Chocolate Fond powder into the warm water and then fold into the lightly whipped cream. Deposit a small amount into the bottom of an 80mm x 40mm silicone dome mould. Place one of the pre-frozen smaller neutral fond domes into the mould and cover with more chocolate mousse. Place the sponge disk with the fruit filling on top and press down firmly.

Place the filled dome moulds into the freezer and allow to set (minimum 3 hours). Once frozen, remove from the moulds, enrobe with Decorgel Plus Chocolate (heated to 45°C) and finish with a Dobla® decoration such as Diablo Triangles.

**Ingredient Table**

<table>
<thead>
<tr>
<th>Item Code</th>
<th>Product Name</th>
<th>Packaging</th>
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<tbody>
<tr>
<td>0.00984.478</td>
<td>Dark Devils Genoese Cake Base</td>
<td>12.5kg Sack</td>
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<tr>
<td>8.00686.333</td>
<td>Delifruit Classic Dark Cherry Fruit Filling</td>
<td>2.7kg Tin</td>
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<tr>
<td>2.03634.114</td>
<td>Sanatine Powder</td>
<td>2 x 2.5kg Case</td>
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<tr>
<td>2.03030.114</td>
<td>Neutral Fond</td>
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<td>2.03035.114</td>
<td>Chocolate Fond</td>
<td>2 x 2.5kg Case</td>
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<tr>
<td>8.03276.301</td>
<td>Decorgel Plus Chocolate</td>
<td>3kg Tub</td>
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</tbody>
</table>

**Sponge Base**

- 1000g Dawn® Dark Devils Genoese Cake Base
- 600g Water
- 110g Vegetable Oil

**Fruit Filling**

- 500g Dawn® Delifruit Classic Dark Cherry
- 25g Dawn® Sanatine Powder
- 50g Boiling Water

**White Mousse Centre**

- 100g Dawn® Neutral Fond
- 100g Warm Water (minimum 22°C)
- 500g Lightly Whipped Cream

**Outer Chocolate Mousse**

- 100g Dawn® Chocolate Fond
- 100g Warm Water (minimum 22°C)
- 500g Lightly Whipped Cream

**Glaze**

- Dawn® Decorgel Plus Chocolate

**Finish**

- Dobla® Decorations (Diablo Triangles)

For more insights and solutions, contact us at +44 1386 760 843

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