

Black Forest Mini Cake



Ingredients

For the chocolate cake:

- 1000g **Tiffany's Choco Cake**
- 270g **FAMA Fritto oil**
- 500g *water*
- **Sour cherry in jelly fruigel**
- **Amarena cherry in syrup fruigel**

For the cream:

- 500g **Emilie vegetable cream**
- 500g **Lowicz 36% UHT dairy cream**
- 100g *sugar*
- **Nibs De Cacao EUROCAO**

Directions

For the chocolate cake:

Place all ingredients in the mixing bowl and beat with a flat beater for 1 minute at

low speed until homogenous dough. Clean the sides of the bowl with a spatula and beat at medium speed for 4-5 minutes. Place the dough into glass molds, put **Sour cherry in jelly fruigel** in the center and bake in preheated oven at 170-180°C for 15-20 minutes (depending on your oven). After baking, pierce the surface and pour **Amarena cherry in syrup fruigel**.

For the cream:

Place the **Emilie vegetable cream** and sugar in the mixing bowl and whip together with the whisk. When half whipped, add the dairy cream and keep on whipping until homogenous and smooth. Finally, decorate with **Sour cherry in jelly Fruigel** and **Nibs De Cacao**.

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