



Die Speisekarte, Bitte!



The Menu, please

NAME OF DISH: BLACK FOREST CAKE	
NUMBER OF PERSONS: serves 4	
INGREDIENTS:	
eggs	5
sugar	180 g
flour	120 g
potato starch	30 g
bitter cocoa	30 g
fresh cream to whip	700 g
aromas	
PREPARATION OF FOOD:	
<p>Chocolate sponge cake. Beat the eggs with sugar and aromas, whisk in the planetary machine for 10 minutes. Sift together flour, bitter cocoa and starch. Add the powders by hand, stirring from the bottom up. Place the mixture in the buttered and floured cake baking tin. Cook at 170/180 degrees for about 30 minutes. Bake, leave to cool and garnish.</p> <p>Cake preparation. Cut the sponge cake into three layers, wet the first layer with some Maraschino or to your taste. Fill with a generous layer of whipped cream. Arrange some cherry syrup with the liquid. Add the next layer of sponge cake and repeat the previous steps. Once the cake is completed, fill the cake with whipped cream. Cover the edge with some decoration codette or chocolate flakes. Garnish with cream tufts, cherries and chocolate sticks in the centre.</p>	
Bilal M. and Luca P – TEAM 8	