

# Black Forest Gateau from Chocolate Satin CC Mix

## Portions

8

## Ingredients

<b>Tegral Satin Creme Cake Choco</b>	1000 g
Whole Eggs	350 g
Vegetable Oil	300 g
Water	225 g
Golden Syrup	100 g
<b>Topfil Finest Cherry Pieces 71%</b>	500 g
Chanty Pak	1000 g

## Working Method

Place the eggs, oil, water and golden syrup into a mixing bowl with the Satin Creme Cake Choco mix. Place the bowl onto the mixer and mix on slow speed with a paddle attached for 2 minutes, Scrape down and mix on medium speed for 3 minutes. Scale 350 grams into a silicone paper lined 6 inch sponge tin. Bake in a deck oven. Build the cake as desired.

🕒 35 ▶ Oven Type: Deck 🌡️ Top Temperature: 180 °C  
🌡️ Bottom Temperature: 175 °C 💧 10% Water loss

## TIPS & TRICKS