

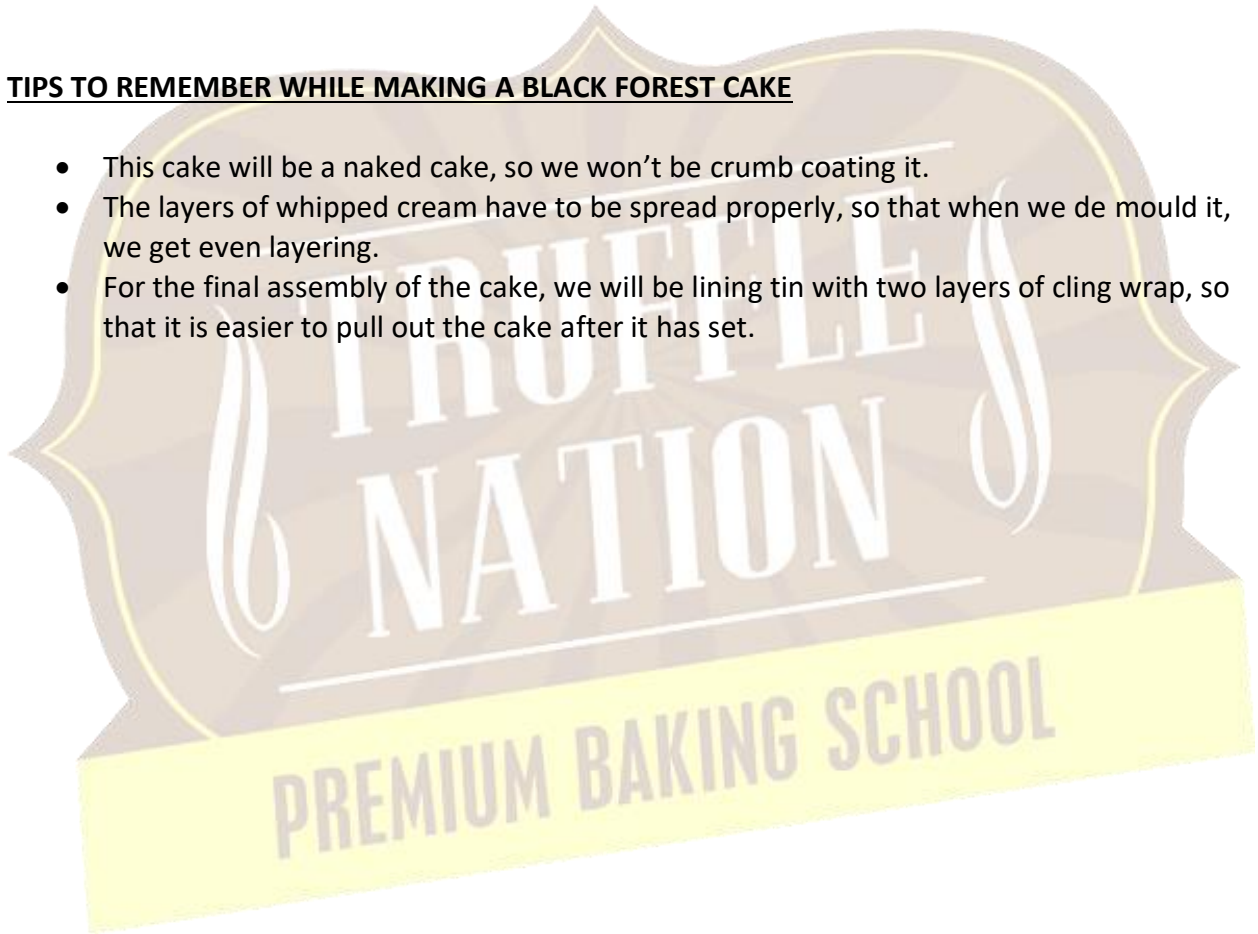


BLACK FOREST CAKE

- Black Forest gâteau (British English) or Black Forest cake (American English) is a chocolate sponge cake with a rich cherry filling based on a German dessert.
- It consists of several layers of chocolate sponge cake sandwiched with whipped cream and cherries. It is decorated with additional whipped cream, maraschino cherries, and chocolate shavings.
- Traditionally, a clear spirit made from sour cherries, is added to the cake. Other spirits are sometimes used, such as [rum](#), which is common in Austrian recipes.

TIPS TO REMEMBER WHILE MAKING A BLACK FOREST CAKE

- This cake will be a naked cake, so we won't be crumb coating it.
- The layers of whipped cream have to be spread properly, so that when we de mould it, we get even layering.
- For the final assembly of the cake, we will be lining tin with two layers of cling wrap, so that it is easier to pull out the cake after it has set.





BLACK FOREST CAKE



ELEMENTS

- RED WINE
- CHERRY COMPOTE
- CHOCOLATE MOUSSE
- WHIPPED CREAM
- STRAWBERRIES/CHERRIES
- DARK COMPOUND GARNISH
- GOLDEN SPRAY

TOOLS

- BOWLS
- SPATULA
- OVEN
- MICROWAVE
- 7" SQUARE TIN
- SIEVE
- TOOTHPICK
- HAND BEATER
- SILICON BRUSH
- BUTTER PAPER
- KNIFE
- PALETTE KNIFE



BLACK FOREST CAKE (EGG)

‘This recipe uses chiffon sponge. It will yield 1 kg frosted cake.’

<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	In gms	In cups			
All purpose flour	100 g	½ cup+ ¼ cup	2.7	4	Sponge
Caster sugar (A)	112 g	½ cup +1/2 tbsp	6.5	13.5	Cherry-wine reduction
Caster sugar (B)	37 g	3tbsp	2	4	
Egg yolks	60 g		13.5	18	Cherry compote
Egg whites	75 g		11.25	15	
Baking powder	4.3 g	1 tsp	1	1.5	Whipped cream
Baking soda	0.6 g	1/8 tsp	1	1	
Water	85 g	¼ + 1/8 cup	2	2	Chocolate mousse
Dutch processed cocoa powder	9 g	1/8 cup	2.6	7.2	
Vanilla essence	2 g	½ + 1/8 tsp	2	2	Cherries
Salt	1.5 g	¼ tsp	1	1	
Oil	48.5 g	¼ cup	7.57	8.7	Milk compound garnish
Cream of tartar	1 g	¼ tsp	1	1	Golden spray
<u>TOTAL</u>			₹ 54.12	₹ 78.9	<u>INSTRUCTIONS</u>
<u>METHOD</u> 1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Grease and line a 7 inch square tin and keep aside.					When making meringue make sure the bowl is clean. There should be no fat or moisture content, as then



<ol style="list-style-type: none"> 2. In a bowl, sift together flour, cocoa powder, caster sugar (A), baking powder, baking soda and salt. 3. In another bowl whisk together egg yolks, oil, vanilla essence and water. Now add this mixture to dry ingredients. 4. In another bowl, mix egg whites and cream of tartar and start beating till soft peaks. Then start adding caster sugar (B) and beat till stiff peaks. 5. Once the meringue is made, fold it in the batter in batches (for proper mixing of meringue). 6. Now pour the batter into the lined tin and bake it at 180°C (OTG mode: lower rod only) for 30 – 35 minutes or until a toothpick inserted at centre comes out clean. 	<p>meringue will not be formed.</p> <p>While mixing meringue in batter, do not overmix.</p>
<u>OVEN TEMPERATURES</u>	
<p style="text-align: center;">OTG</p> <p>180°C (lower rod only)</p> <p style="text-align: center;">DECK OVEN</p> <p>Upper temperature – 140°C Lower temperature – 180°C</p> <p style="text-align: center;">UNOX</p> <p>130°C, Fan speed – 1, Humidity – 0</p>	

<u>FOR FROSTING</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	In gms	In cups		
Whipping cream	100 g	½ cup	14.5	21
<p><u>METHOD</u></p> <p>In a bowl, whip whipping cream till soft peaks and keep aside.</p>				



CHOCOLATE MOUSSE				
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	In gms	In cups		
Whipping cream	180 g	½ + ¼ cup	26.1	37.8
Dark couverture	40 g	3 tbsp	13.65	13.95
Fresh cream	15 g	1 tbsp	2.7	2.8
TOTAL			₹ 56.95	₹ 75.5
METHOD				INSTRUCTIONS
<ol style="list-style-type: none"> In a bowl, whip whipping cream till stiff peaks. In a different bowl make chocolate ganache. Start adding chocolate ganache to whipped cream and combine well. 				Add slightly warm chocolate ganache to whipped cream.

FOR RED WINE CHERRY REDUCTION			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Red wine	25 ml	2 tbsp	27.33	27.33	
Water	75 ml	1/3 cup	1.5	1.5	
Chopped & pitted cherries	30 g	-	20	30	
TOTAL			₹ 48.83	₹ 58.83	
METHOD					
<ol style="list-style-type: none"> In a saucepan take red wine, water and chopped cherries. Put this over heat and let it boil for 2-3 minutes. Remove from heat. Transfer in a bowl and let it cool. 					



<u>FOR FILLING & GARNISH</u>			<u>COSTING</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Cherry compote	50 g	¼ cup	21.2	23.75	
Fresh cherries (from the reduction)	30 g	-	10	20	
Milk Chocolate shreds/barks	50 g	¼ cup	24	24.5	
Golden spray	Accordingly	Accordingly	5	5	

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Black forest chiffon sponge	3 days (in an air tight box)	-
2. Frosted cake	2 – 3 days (in air tight box)	-

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> 1. Divide the sponge in three layers. In the same tin, spread cling wrap such that you are able to pull out the cake after it has set. 2. Now place first layer in the lined tin, soak it with wine-cherry reduction and then a layer of chocolate mousse. 3. Place dollops of cherry compote on it along with chopped cherries from the reduction. Now place the next layer on top of it and repeat the same layering. 4. Now place the last layer, soak it with reduction syrup and then spread white whipping cream on the top. 5. Let it set in the fridge for around 30 minutes. Once set, take out the tin, pull out the cake with the help of cling wrap. 6. Now trim edges of the cake, for an even finish. Garnish it with chocolate shreds and fresh cherries/ strawberries. Spray golden dust for final presentation.



COST PER PORTION (in ₹)

<u>COST</u>	Sponge	cherry wine reducti on	Frosting	Cherry compote	Cherry	Chocolate shreds	Gold dust	<u>TOTAL</u>
<u>WHOLESALE</u>	54.12	48.83	56.95	21.2	10	10.5	5	₹ 206.6
<u>M.R.P.</u>	78.9	58.83	75.5	23.75	20	12.5	5	₹ 274.48





BLACK FOREST CAKE (EGGLESS)

‘This recipe uses chiffon sponge. It will yield 1 kg frosted cake.’

<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	In gms	In cups			
All purpose flour	208 g	1 cup + ½ cup	5.67	8.4	Sponge
Caster sugar	175 g	½ cup + 1/3 cup	10.15	21	Cherry-wine reduction
Oil	103 g	½ cup + ½ tbsp	10.6	12.18	
Natural cocoa powder	24 g	5 tbsp + 1 tsp	14.8	16.65	Cherry compote
Baking soda	5 g	½ tsp + ¼ tsp + 1/8 tsp	1	2	Whipped cream
Cornflour	25 g	3 tbsp + ½ tbsp	1.92	9.6	
Salt	3 g	½ tsp	1	1	Chocolate mousse
Water	203 g	½ cup + 1/3 cup + 1 tbsp	6.3	6.3	
Apple cider vinegar	16 g	1 tbsp + ½ tbsp + ½ tsp	4.21	5.54	Cherries
Vanilla essence	5 g	1 tsp + ½ tsp	1	2	Dark compound garnish
					Golden spray
<u>TOTAL</u>			₹ 56.65	₹ 84.67	<u>INSTRUCTIONS</u>
<u>METHOD</u> 1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan). Grease and line a 7 – inch square tin and keep aside.					Do not add all the wet ingredients at once, as it can lead to lumps formation.



<ol style="list-style-type: none"> 2. In a bowl sieve together flour, sugar, baking soda, cocoa powder, corn flour and salt. 3. In another bowl, mix all the wet ingredients together. 4. Add wet ingredients to dry ones and form a batter. 5. Now pour the batter into the lined tin and bake it at 180°C (OTG mode: lower rod only) for 30 – 35 minutes or until a toothpick inserted at centre comes out clean. 	<u>OVEN TEMPERATURES</u>
	<p style="text-align: center;">OTG</p> <p style="text-align: center;">180°C (lower rod only)</p> <p style="text-align: center;">DECK OVEN</p> <p style="text-align: center;">Upper temperature – 140°C</p> <p style="text-align: center;">Lower temperature – 180°C</p> <p style="text-align: center;">UNOX</p> <p style="text-align: center;">130°C, Fan speed – 1, Humidity – 0</p>

<u>FOR FROSTING</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	
	In gms	In cups		
Whipping cream	100 g	½ cup	14.5	21
<u>METHOD</u>				
In a bowl, whip whipping cream till soft peaks and keep aside.				

<u>CHOCOLATE MOUSSE</u>				
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	In gms	In cups		
Whipping cream	180 g	½ + ¼ cup	26.1	37.8
Dark couverture	40 g	3 tbsp	13.65	13.95
Fresh cream	15 g	1 tbsp	2.7	2.8
<u>TOTAL</u>			₹ 56.95	₹ 75.5
<u>INSTRUCTIONS</u>				



<p><u>METHOD</u></p> <ol style="list-style-type: none"> In a bowl, whip whipping cream till stiff peaks. In a different bowl make chocolate ganache. Start adding chocolate ganache to whipped cream and combine well. 	<p>Add slightly warm chocolate ganache to whipped cream.</p>
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<u>FOR RED WINE CHERRY REDUCTION</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Red wine	25 ml	2 tbsp	27.33	27.33	
Water	75 ml	1/3 cup	1.5	1.5	
Chopped & pitted cherries	30 g	-	20	30	
TOTAL			₹ 48.83	₹ 58.83	
<p><u>METHOD</u></p> <ol style="list-style-type: none"> In a saucepan take red wine, water and chopped cherries. Put this over heat and let it boil for 2-3 minutes. Remove from heat. Transfer in a bowl and let it cool. 					

<u>FOR FILLING & GARNISH</u>			<u>COSTING</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Cherry compote	50 g	¼ cup	21.2	23.75	
Fresh cherries (from the reduction)	30 g	-	10	20	



Milk Chocolate shreds/barks	50 g	¼ cup	8.75	10.55	
Golden spray	Accordingly	Accordingly	5	5	

NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
3. Black forest chiffon sponge	3 days (in an air tight box)	-
4. Frosted cake	2 – 3 days (in air tight box)	-

ASSEMBLY

7. Divide the sponge in three layers. In the same tin, spread cling wrap such that you are able to pull out the cake after it has set.
8. Now place first layer in the lined tin, soak it with wine-cherry reduction and then a layer of chocolate mousse.
9. Place dollops of cherry compote on it along with chopped cherries from the reduction. Now place the next layer on top of it and repeat the same layering.
10. Now place the last layer, soak it with reduction syrup and then spread white whipping cream on the top.
11. Let it set in the fridge for around 30 minutes. Once set, take out the tin, pull out the cake with the help of cling wrap.
12. Now trim edges of the cake, for an even finish. Garnish it with chocolate shreds and fresh cherries/ strawberries. Spray golden dust for final presentation.

COST PER PORTION (in ₹)

<u>COST</u>	Sponge	Red wine soaking	Frosting	Cherry compote	Cherry	Chocolate shreds	Gold dust	<u>TOTAL</u>
<u>WHOLESALE</u>	56.65	48.83	56.95	21.2	10	10.5	5	₹ 209.13
<u>M.R.P.</u>	84.67	58.83	75.5	23.75	20	12.5	5	₹ 280.25

****The cost given is an approximate figure. It can vary for vendors and cities.**





COST REDUCTION

1. For making the chocolate mousse, use compound chocolate instead of couverture.
2. Reduce the quantity of cherry compote used as filling
3. Omit using gold spray for decoration
4. Use vanilla essence for soaking instead of red wine.

<u>PRODUCT</u>	<u>SELLING PRICE (in ₹)</u>
1. Black forest cake (Egg)	400 – 600
2. Black forest cake (Eggless)	400 – 600





FOR SPONGE		
INGREDIENTS	BRAND	DEALER
Caster sugar		Fair deal
Natural cocoa powder	Hershey's	

INGREDIENTS LIST

FOR FROSTING		
INGREDIENTS	BRAND	DEALER
Whipping cream	Rich's/Tropolite	

FOR CHOCOLATE MOUSSE		
INGREDIENTS	BRAND	DEALER
Dark couverture	Van houten	Madhav enterprises

FOR SOAKING SYRUP		
INGREDIENTS	BRAND	DEALER
Red wine		

FOR GARNISH		
INGREDIENTS	BRAND	DEALER
Cherry compote		Fair deal
Fresh cherry/strawberry		Bigbasket