

BlackForest - Deco

Product Specification

Diameter: 8'
Shape: Round

Weight: 1180gm
Height: 10cm




Ingredients 材料

- | | |
|-----------------------------------|-------------|
| 1. Blackforest assembly 黑森林夹层 | -1no. |
| 2. Chocolate topping cream 巧克力鲜奶油 | -112gm |
| 3. Chocolate shaving 巧克力屑 | -80gm |
| 4. Chocolate Deco 巧克力片 | -33gm=7pcs |
| 5. Strawberry 草莓 | -72gm=3nos. |
| 6. Apricot fruit gel 杏桃果胶 | -10gm |
| 7. Snow Powder 防潮糖粉 | -6gm |

Operating Tools

1. X'mas Cake tag
2. Spatula
3. X'mas Tree Icing Deco (51411)

Prepare Procedure

		
Remove cake from cake ring. 蛋糕脱模	Apply and spread chocolate topping evenly to cover the entire cake. 抹上巧克力奶油，涂抹均匀	Cover the sides of the cake with chocolate shavings 均匀沾上巧克力屑
		
Use a spatula to spread the chocolate shavings evenly to cover the top of the cake. 表面也均匀沾上巧克力屑	Place chocolate deco sheet on top. Place in freezer. Ready to distribute to outlet. 摆上巧克力片。放入冷冻库，待出货	Dust the surface with Snow powder 撒上防潮糖粉

BlackForest - Deco

		
Place the Strawberries.	Place X'mas tree icing deco.	Brush a layer of Apricot fruit gel on the Strawberries.
放上草莓	放上圣诞树糖霜	擦上杏桃果胶
		
Place a X'mas cake tag as shown.	Finish product.	
放上圣诞节插牌	完成品	

BlackForest - chocolate deco


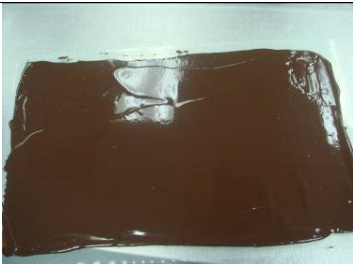


Ingredients 材料

1. SLD-3100B- compound dark chocolate blk 可可粉块

Operating Tools

1. Scraper
2. Plastic sheet

Prepare Procedure

		
Spread melted dark chocolate compound on plastic sheet evenly.	Thickness should be 1mm. Set aside till solid.	Breaks into irregular shape.
将巧克力粉块均匀抹在塑料片上	厚度 1 毫米，待凝固	折成不规则形状
		
Finish product.		
完成备用		

BlackForest - slice sandwich 切片夹层

Ingredients 材料

- | | |
|---------------------------------------|---------|
| 1. Chocolate chiffon 巧克力戚风蛋糕 | -3 tray |
| 2. Non Dairy Gold Label topping 植物鲜奶油 | -1200gm |
| 3. Dark sweet cherry 黑樱桃 | -600gm |
| 4. Chocolate shaving 巧克力屑片 | -200gm |





Operating Tools

- Whisk
- Weighing Scale
- Plain mousse strap with double side tape 5X70cm

Prepare Procedure

		
Prepare 3 trays of chocolate chiffon sponge.	Chop up the dark sweet cherries.	Use a spatula and spread topping cream onto the chocolate chiffon evenly.
准备巧克力戚风蛋糕	将黑樱桃剁碎	涂上一层植物鲜奶油，抹平
		
Put minced dark sweet cherry on top.	Use a spatula to spread evenly.	Place one layer of chocolate chiffon to cover the topping cream and gently press the cake.
摆上黑樱桃碎	用抹刀抹平	放上一层巧克力戚风蛋糕，轻压
		
Use a spatula and spread topping cream onto the chocolate chiffon evenly.	Put minced dark sweet cherry on top.	Use a spatula spread evenly.
涂上一层植物鲜奶油，抹平	摆上黑樱桃碎	用抹刀抹平

BlackForest - slice sandwich 切片夹层

		
Place one layer of chocolate chiffon to cover the topping cream and gently press the cake.	Apply topping cream on top.	Spread chocolate shaving on top.
放上一层巧克力戚风蛋糕，轻压	均匀抹上鲜奶油	撒上巧克力屑片
		
Cut into 5 X 5 cm slices each. Each tray can produce 70 slices.	Finish product. Keep for use.	
切成每片 5X5 公分。每盘可切 70 片。	完成，备用	

BlackForest - Deco

Product Specification

Length: 5cm

Width: 5cm

Height: 9cm

Weight: 97gm









Ingredients 材料

- | | |
|---|------------|
| 1. Blackforest assembly 黑森林夹层 (5cm x 5cm) | -1no. |
| 2. Non Dairy Gold Label topping 植物鲜奶油 | -5gm |
| 3. Strawberry 草莓 | -12gm=1no. |
| 4. Apricot fruit gel 杏桃果胶 | -1gm |
| 5. Snow Powder 防潮糖粉 | -6gm |

Operating Tools

1. M7 Non woven paper - light purple
2. Square base white with BT logo
3. X'mas Cake Tag

Prepare Procedure

		
Prepare assembly. Wrap cake with plastic wrapper.	Place assembly on M7 Non woven paper - light purple and Square base white with BT logo.	Sift Snow powder on surface.
准备夹层。围上塑胶围边	夹层放在装饰纸上，再放在纸杯盘内	表面撒上防潮糖粉
		
Pipe Fresh cream in the middle as shown.	Place Strawberry on Fresh cream.	Brush Apricot gel on Strawberry.
中间挤上鲜奶油	放上草莓	草莓刷上杏桃果胶
		
Place X'mas cake tag.	Finish product.	
插上圣诞节插牌	完成品	