

CHOCOLATE CHERRY DELICE



Inspired by the traditionally popular Black Forest Tort, this individual pastry will offer your customers a perfect dessert for that very special event. Individual pastries are very popular with small families, where a full cake is too much, and it allows for more diversification for larger families or groups, adding variety to their dessert menu.

EXTRA SALES AND PROFITS FOR YOU!

Don't forget to sample this fine pastry along with your other pastry items to all the members of your sales staff before they sample them to your customer. You will be pleased at their excitement and desire to suggest them to all of your customers.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco German Chocolate Cake Mix
- Delice Instant
- Miroir Chocolat
- Chocolate Ganache
- Dark Coating Chocolate (shavings)



1. PREPARE THE FILLING



Prepare the Delice Instant Custard filling. A little Kirsch or rum flavor may be added if desired.

2. SLICE & FILL



Slice a full sheet of German Chocolate Cake (scaled 4 lbs.) in half. Spread a 1/2-inch layer of the Delice Custard over the cake, and place (do not stir in) well-drained maraschino cherry halves throughout the layer. Place the other half layer over the filling.

3. ICE & FREEZE



Cover the entire surface with Miroir Chocolat or chocolate ganache, and place it in a freezer until firm.

4. CUT & GARNISH



Cut into desired sized pieces (we recommend 1-1/2 X 4 inches) and garnish with chocolate shavings or curls.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com