

Chocolate Pear Slices, 60x20cm with BLACK SOFT

KOMPLET BLACK SOFT

Basic batter

BLACK SOFT	850 g
Vegetable oil	385 g
Eggs	170 g
Water	170 g
Total Basic batter	1.575 g

Topping

Pears, tinned, diced	350 g
Walnuts, chopped	150 g
Total Topping	500 g

Creme topping

GOURMET CREAM FILLING	500 g
Water	700 g
Cream, liquid, unsweetened	120 g
Yoghurt, plain	440 g
Total Creme topping	1.760 g

Finish

Jelly glaze with Fruit Glaze Yellow	500 g
Honey	250 g
Total Finish	750 g

Method of use:

Mix all ingredients for the basic batter with a wide-wired whisk or a flat beater at fast speed.

Mixing time: approx. 3 minutes

Scaling weight batter: approx. 1575g/tray

Spread equally on prepared trays, top the pears and walnuts equally on the surface and bake.

Scaling weight pears: approx. 350g/tray

Scaling weight walnuts: approx. 150g/tray



Baking temperature: approx. 180°C

Baking time: approx. 35 minutes

After cooling down prepare the creme topping. Mix all ingredients for 3 minutes with a fine-wired whisk on fast speed and spread on the cake. Put into the refrigerator to let the creme set.

Scaling weight creme topping: approx. 1760g/tray

Prepare the jelly according to the basic recipe, add the honey and spread equally on the creme.

Scaling weight jelly: approx. 750g/tray

Finally divide into pieces and cut (one tray 60x20 yields 20 pieces of 10x6cm).



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Bake the best with something good!