

# Black Forest Picco Quattro

Makes 6 cakes

## Ingredients:

1.8 lbs (800 g)	Wheat flour
1.2 lbs (550 g)	Sugar
1.2 oz (35 g)	Baking powder
1.2 lbs (550 g)	Whole egg
5 1/3 oz (160 g)	Milk
7 1/2 oz (210 g)	Vegetable oil
1/2 oz (15 g)	Vanilla Europa Baking Flavor (DRE 71904 7)
3 oz (80g)	Creme de Cacao Flavor Paste (DRE 20406 2)
2.6 lbs (1,200 g)	Paradiso Fruit Delight Cherry

## Cherry Brandy Cream

4 1/3 oz (120 g)	Sanett solution (see basic recipe Sanett) 330
2 oz (60 g)	Black Cherry Brandy (Kirshwasser) Flavor Paste (DRE 21704 8)
2.2 lbs (1,000 g)	Dairy cream, whipped, sweetened
1 oz (30 g)	Decoration sugar
3 1/3 oz (90 g)	Dark Chocolate shavings (96304)
Decorate with:	Griottes in Kirsh (DGF 1140) and Chocolate Pencils (96326)

## Instructions:

1. Mix the batter mass with the Creme de Cacao Flavor Paste for 4 minutes slowly and disperse the mass to 6 greased Picco forms and bake at 375°F (190°C) for 25 minutes.
2. After overturning the forms and cooling down, fill with Cherry Paradiso Fruit Delight, pipe the cherry brandy cream on top and garnish with decorations.



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