

## Cherry Tart ala' Italia

Sahnestand Neutral (eisella Dairy Cream Stabilizer) of is an excellent convenience product for the fast and safe production of tarts, flavored mousse cakes and a variety of desserts. Excellent stability and easy to cut.



Ingredients	%	Batch Weight
<b>Meister Biskuit</b>	<b>100</b>	<b>1.000 kg</b>
Eggs	65	0.650 kg
Water	15	0.150 kg

### Preparation Instructions

1. Whisk all Ingredients for about 7 minutes. Deposit the batter into prepared baking tins.
2. When making swiss rolls use steam to get an even and smooth surface.
3. Baking Temp: 180-190°C , For Swiss Rolls: 240 °C with steam
4. Baking Time: 30-35 min , For Swiss Rolls: 4-5 min.

Ingredients	%	Batch Weight
<b>Napfix Neutral</b>	<b>100</b>	<b>1.500 kg</b>
<b>eisella Cherry Filling</b>	<b>100</b>	<b>1.500 kg</b>

### Preparation Instructions

1. Prepare small dessert rings with the sponge and brush with chocolate.
2. This way the base does not get wet when filling with the Coulis.
3. Warm up Napfix Neutral to 85°C and mix with the eisella Cherry Filling.
4. Pour this while warm on top of the prepared dessert sponge and refrigerate.
5. Once set, take the gel out of the ring and pipe on top the two different colours Of Sahnestand Neutral with passion fruit flavour and chocolate flavour.

Ingredients	%	Batch Weight
<b>eisella Sahnestand Neutral</b>	<b>20</b>	<b>0.200 kg</b>
Water ca.20°C	25	0.250 kg
Whipped Cream or <b>Lactofil</b>	100	1.000 kg
Passion Fruit Paste	10	0.100 kg
Chocolate Flavour	10	0.100 kg

### Preparation Instructions

1. Mix Eisella Dairy Cream Stabiliser with Water to a smooth paste and divide in to two lots. Flavour one with the Passionfruit paste and one with Chocolate flavour.
2. Fold through each of the two flavours 0.500 kg of whipped cream.
3. Pipe immediately on top of the gelified coulis and decorate as you desire.
4. Keep refrigerated or freeze and take out when needed.  
**Tip:** Decorate with some flaked dark and white chocolate.