



Gold Marbled Dome

Yield: 3 dome shapes

Ingredients:

- 0,300 kg Chocolate Swiss roll
- 0,250 kg **Schokobella**,
dark chocolate cream
- 0,025 kg **Gold Sparkle**
- 0,150 kg **Fruchti-Top Cherry**

Chocolate Cream

- 0,200 kg **Alaska-express
Chocolate**
- 0,250 kg Water, 25 °C
- 1,000 kg Whipped cream,
unsweetened

Dissolve **Alaska-express Chocolate** in water and fold in the whipped cream.

Method:

- * Cut the Swiss roll with the cross-cutter and put it into the dome shape.
- * Fill in the Chocolate cream and pipe **Fruchti-Top Cherry** in the middle of the dome.
- * Cut out a round sponge to seal the dome.
- * Keep the dome for two hours in the fridge.
- * Glaze the dome with **Schokobella** and marble with **Gold Sparkle**.
- * Decorate with fresh fruit and caramel decoration, as shown in the picture.