

SCHOGANA



Siebin

SCHOGANA CAKE



**1 cake ring, 26 cm Ø;
approx. 20 slices**

Basic recipe

160 g	Short pastry, base
40 g	Apricot jam
400 g	Dark sponge cake 4 layers à 26 cm
300 g	Syrup

Chocolate Filling

700 g	Schogana	} Mix with a whisk at high speed
150 g	Margarine or butter	
2500 g	Marzipan	
200 g	Schogana	

Method

- Spread apricot jam on the baked short pastry base and cover with a layer of sponge.
- Set together as a cake by using the chocolate filling, syrup and sponge.
- Cover with marzipan and glaze with melted **Schogana**.
- Decorate with chocolate as shown on the picture.

**1 baking tray, 60 x 40 cm;
approx. 48 slices**

Choco Choc Cake

1600 g	ChocoChoc	} Mix with a whisk for approx. 3 min. at medium speed
730 g	Oil	
730 g	Water	

600 g	Syrup	} Mix well
50 g	KP Jamaica Rum	

Chocolate Filling

1000 g	Schogana	} Mix with a whisk at high speed
300 g	Margarine or butter	

Method

- Fill the **ChocoChoc** batter on the tray, level off and bake.
- After baking soak the cake with syrup.
- After cooling down spread the chocolate filling on top and decorate as shown on the picture.

Baking

- Baking temperature: approx. 190°C
- Baking time: approx. 25 min.

SCHOGANA JAMAICA RUM

