

Germany Schwarzwälder Kirschtorte (Black Forest cake)



Black Forest Cake (Schwarzwälder Kirschtorte) is a famous German dessert. It combines the cherry's acid, creamy sweet, cherry wine mellow. Is one of the desserts protected by German law, in the German full name "Schwarzwälder" is the Black Forest.

Perfect black forest cake, can withstand the taste of the picky ...



Typically, Black Forest cake consists of several layers of chocolate sponge cake sandwiched with whipped cream and cherries. It is decorated with additional whipped cream, maraschino cherries, and chocolate shavings. In some European traditions, sour cherries are used both between the layers and for decorating the top. Traditionally, kirschwasser, a clear spirit made from sour cherries, is added to the cake. Other spirits are sometimes used, such as rum, which is common in Austrian recipes. In India, Black Forest cake is generally prepared without alcohol. Authentic black forest cake, chocolate is relatively small, more prominent is the taste of cherry wine and cream.



Black Forest cake - exclusive to its cutting



Cheersonic Professional for famous “Black Forest cake”.

UFM5000 Automatic Ultrasonic Food Slicing Equipment with ultrasonic blade precision slicing products, bakery can cut round cheese cake, cream cake or sponge cake, etc., and the flexibility options for cutting shapes include rectangles, squares, triangles, circles, diamonds, etc. Accurate and fast cutting “Black Forest cake”, so that each section has reached the perfect triangular shape (cutting effect as above Figure). No matter who is using the machine, the end result is always the same.

Written by Sophia Chen