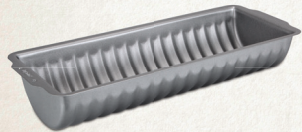


Baking tin Rehrücken



Item no. 661448



STÄDTER®

Rehrücken (Saddle of Venison Shape Cake)

FOR A BAKING TIN "REHRÜCKEN" 30 CM | WORKING TIME: 30 MIN. | BAKING TIME: 50-60 MIN.

Ingredients for the dough: 200 g soft butter, 165 g sugar, 1 pinch of salt, 4 eggs, 100 g flour, 1 pck. chocolate pudding powder, 2 tsp. baking powder, 100 g ground almonds, 150 g very finely chopped dark couverture | **Ingredients for the ganache:** 50 g cream, 150 g white chocolate couverture, STÄDTER food colouring powder Rose red

Preparing the dough:

Grease the saddle of venison shape mould with STÄDTER baking separating spray. Whip the butter, the sugar and the salt until foamy and then add the eggs gradually. Then stir in the rest of the ingredients quickly and intensively. Place the dough into the prepared mould and smooth down. Bake the cake in a pre-heated oven at 180 °C top/bottom heat (160 °C fan) for approx. 50–60 minutes.

Preparing the ganache:

Pour the cream into a saucepan and bring to the boil. Dissolve the couverture in the boiling cream. Add the food colouring powder to the ganache and stir until the powder has completely dissolved. Allow the ganache to cool to hand-warm and spread over the cake as desired.

