



STÄDTER®

Chocolate and cherry slices and white chocolate and raspberry slices

FOR ONE CAKE FRAME | WORKING TIME: 90 MINUTES | BAKING TIME: 10 MINUTES

Chocolate and cherry slices



Ingredients for the chocolate sponge: 3 eggs, 1 pinch of salt, 75 g sugar, 12 g vanilla sugar, 75 g flour, 15 g starch, 1 tsp. baking powder, 20 g cocoa | **Ingredients for the cherry filling:** 1 glass of sour cherries, 100 g sugar, 1 tsp. cinnamon, 30 g starch | **Ingredients for the chocolate crème:** 100 g STÄDTER Whipped Cream Fix Chocolate, 120 ml water, 500 ml whipping cream | **Ingredients for the chocolate glaze:** 75 ml whipping cream, 15 g sugar, 15 g honey, 1 sheet of gelatine, 150 g whole milk chocolate coating (chopped), 30 g dark chocolate coating (chopped)

White chocolate and raspberry slices:



Ingredients for sponge cake: 3 eggs, 1 pinch of salt, 75 g sugar, 12 g vanilla sugar, 75 g flour, 15 g starch, 1 tsp. baking powder | **Ingredients for the raspberry filling:** 250 g raspberries, 70 g jam sugar 3:1 | **Ingredients for the white chocolate crème:** 2 sheets of gelatine, 150 g white chocolate (chopped), 100 ml milk, 50 g STÄDTER Whipped Cream Fix Neutral, 50 ml water, 500 ml whipping cream | **Ingredients for the raspberry glaze:** 500 ml raspberry juice, 24 g red gel glaze, 4 tbsp. sugar

To make the chocolate sponge:

Beat the eggs with the sugar and vanilla sugar until creamy.

Mix the flour with the salt, cornflour, baking powder and cocoa and sift, then carefully fold the dry ingredients into the egg mix.

To make the light sponge:

Beat the eggs with the sugar and vanilla sugar until creamy.

Mix the flour with the salt, cornflour and baking powder and sift, then carefully fold the dry ingredients into the egg mix.

How to bake the sponges:

Place the cake frame with the divider inserted onto an ordinary baking tray lined with a reusable non-stick baking tray liner and pour the chocolate mix into one half of the frame, and the light mix into the other. Bake in a preheated oven at 190 °C (conventional oven, fan assisted 170 °C) for approx. 10 minutes. Take the tray out of the oven and leave it to cool.



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To make the cherry filling:

Drain the cherries, but keep the cherry juice. Mix 50 ml of the cherry juice with the cornflour and stir well. Mix the remaining cherry juice with sugar and cinnamon and bring to the boil. Add the cornflour mix to the cherry juice as soon as it boils and stir well. Bring to the boil again, then take the mix off the hob. Carefully fold in the drained cherries with a mixing spoon and distribute them evenly over the chocolate sponge.

To make the raspberry filling:

Heat the raspberries with the jam sugar in a pot until the mix thickens slightly, then distribute the mix evenly over the sponge.

To make the chocolate crème:

Whip cream until stiff. Mix STÄDTER cream stabiliser with water and gradually fold in the whipped cream. Spread over the cherries, level and refrigerate.

To make the white chocolate crème:

Soak the leaf gelatine in cold water. Heat the milk and stir in the gelatine until dissolved, then pour it over the chocolate whilst still warm and leave for a while. Whip the cream. Mix STÄDTER cream stabiliser with water and gradually fold in the whipped cream. Give the milk-chocolate a good stir and carefully fold it into the whipped cream. Spread over the raspberries, level and refrigerate.

To make the chocolate glaze:

Soak the leaf gelatine in cold water. Measure the cream, sugar and honey into a pot and bring to the boil, stirring all the time. As soon as the mixture boils, add the presoaked gelatine, then spread it over the chopped couverture chocolate. Leave to cool for a short while, then stir well. As soon as the glaze has cooled, spread it over the chocolate cream and refrigerate.

To make the raspberry glaze:

Heat the raspberries and, if required, push them through a sieve to remove the seeds. Mix the sugar with the gel glaze and gradually add this to the mix, stirring all the time. Then leave to cool and spread it over the white chocolate cream.

Please note: We cannot guarantee the correct translation of the recipe!

