



CHOCOLATE VINO CAKE

This decadent chocolate sabayon cake will be the centerpiece of any special occasion.

Yield: 1



INGREDIENTS

2 Each **RICH'S** ALLEN® UNICED 8" LAYER CHOCOLATE CAKE NATURALLY & ARTIFICIALLY FLAVORED (#03275)

4 lb **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)

4 oz marsala wine

1 Each Chocolate shavings

DIRECTIONS

- 1 Create chocolate sabayon by mixing 4lb Made with Hershey's Chocolate Bettercreme with 4 oz. marsala wine. Texture should be fluffy.
- 2 Split 2 8" cake layers horizontally.
- 3 Place 1 layer of cake on the board. Pipe a dam with Made with Hershey's Bettercreme, then fill with a #20 scoop of chocolate sabayon.
- 4 Place 2nd layer of cake on top, repeat filling.
- 5 Place 3rd layer of cake on top, repeat filling.
- 6 Place 4th layer of cake on top.
- 7 Base ice cake with Made with Hershey's Bettercreme.
- 8 Garnish with Chocolate shavings.
- 9 To make chocolate triangles, pipe a thin circle (6" diameter) of heated chocolate shavings on a parchment lined tray. Allow to cool, then cut into 8 equal pieces.