

Chocolate Chantilly Cake



Start with (2) split 8" Chocolate Cake layers and set three of the half layer aside. Place one of the layers on a board and pipe a border ring of **"Flavor Right" chocolate icing made with "Hershey's cocoa"**. Next place (1) #8 scoop of white chocolate Chantilly filling in the center, then smooth with a mini off-set spatula. Place the Second layer on top and repeat the filling instructions for this layer and the third. Place the 4th and final layer on top and base ice with the **"Flavor Right" chocolate icing made with "Hershey's Cocoa"**. Pipe a shell border on the bottom edge of the cake with a #22 star tip. Then make (4) evenly spaced spiral scrolls across the top of the cake. Next, melt some chocolate in a small disposable pastry bag. With scissors cut a small opening and pipe lines in between the scrolls. On a tray with Parchment paper, make triangles with the melted chocolate. Alternate the white & dark chocolate, to make lattice work in the triangles. After they are cooled, Place them on their edge against the scrolls. Pipe a dollop of whip cream in the center and finish with panatelles.

