Black Forest

The black forest cake in a festive version. The black forest cake from description

with respect for the basic elements and preparations.



Recipe

Chocolate Biscuits

Yolks	64g
Eggs	168g
Sugar (+ 25g) 176g	85g
Egg whites	104g
Flour	40g
Cocoa powder	40g
Totaal	**592g**

Chocolate Biscuits

Whip the egg yolks, whole eggs, and 85g of sugar with a hand mixer.
Beat 25g of sugar with the egg whites to stiff peaks. Fold into first mixture.
Mix in the flour and cocoa.
Weight 360g of batter on a 30 x 40 cm baking sheet and spread out with an angled spatula.
Bake at 446°F (230°C) in a convection oven for about 6 to 7 minutes.

Dark chocolate cream

Whole milk	125g
Heavy cream	125g
Sugar	25g
Egg yolks	50g
Gelatin sheets	2g
Dark chocolate 64%	110g
Totaal	**437g**

Dark chocolate cream

Over medium heat, heat the milk and cream.
Whisk together the egg yolks and sugar. Pour in the hot liquid while stirring.
Return everything to the saucepan over low heat. Stir gently until the cream thickened slightly. Using a thermometer, cook until the temperature is 82°C.
Once the temperature is reached, remove the saucepan from the heat and strain.
Add the gelatin previously softened in the cold water and wrung out.
Pour in the melted 64% chocolate and blend with an immersion blender to a perfect emulsion.
Cover and store in the refrigerator.

Vanilla Kirsch Whipped Ganache

Heavy cream	330g
Acacia honey	10g
Glucose (or corn syrup)	10g
White chocolate	120g
Vanilla Bean	2g
Kirsch	10g
Totaal	**482g**

Vanilla Kirsch Whipped Ganache

Heat 90g of cream with the glucose (or corn syrup), honey and the two split and scraped vanilla beans.
Pour in the melted white chocolate and stir vigorously.
Mix and add 240g of cold cream with the kirsch.
Cover and store in the refrigerator, ideally overnight.

Cherry Jelly

Frozen cherries	140g
Cherries in alcohol (or frozen cherries)	70g
Gelatin	4g
Sugar	20g
Kirsch	5g
Totaal	**239g**

Cherry Jelly

Defrost and blend 140g Frozen cherries in a food processor to make them into a purée.
Soak the gelatin in a large amount of cold water and wring it out.
Chop the 70g cherries or use frozen cherries
Heat half the purée with sugar at 140°F (60°C), soak the gelatin in a large quantity of cold water. When soft (3-5min), squeeze out the excess water and add to the hot liquid..
Pour 125g of jelly into the already assembled dessert frame and place everything in the freezer.

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Kirsch Liquor Soaking Syrup

Water	140g
Sugar	30g
Kirsch liquor	20g
Vanilla Bean	1g
Totaal	**191g**

Kirsch Liquor Soaking Syrup

Boil the water, sugar, and the split and scraped vanilla bean. Place in the fridge.
Mix the syrup and add the chocolate liquor.

Cocoa glacé (home made)

Dark chocolate 64%	800g
Grape seed oil	80g
Totaal	**880**

Cocoa glacé (home made)

Melt the 64% chocolate at 40°C and add the grape seed oil.
Use at around 90°F (35°C).

Assembly, layout and finishing

Cut 4 strips of chocolate biscuit 30 x 10 cm.
In an approximately 12 inches by 4 inches dessert frame, place a strip of biscuit and soak it with the soaking syrup, pipe and smooth over 125g of 64% Cream then cover with a strip of biscuit, soak and place in freezer.
Spread the whipped ganache until a whip to medium soft peaks is obtained. Pipe and smooth 125g of this preparation on the second biscuit then cover with a strip of biscuit, soak and place in the freezer.
Make the morello cherry jelly and pour 125g over the third cookie. smooth and place the last biscuit strip on top. Soak it then place it in the freezer.
Once well frozen, frame and cut 3 cm wide pieces.
Coat the top and sides with Chocolate shaving dark and Chocolate Toadstool. Place in the freezer.
Put in the refrigerator the day before for optimal tasting.
Note: It is possible to make the whipped ganache without the Kirsch as you wish.

Enjoy this exciting recipe.

Featured Product(s)



Mini toadstool



Toadstool



Shavings curled dark 2,5 kg