

Black Forest



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For Chocolate sponge

- 600 g eggs
- 375 g sugar
- 330 g flour
- 75 g cacao powder
- 75 g melted butter

For Chocolate mousse

- 750 g milk
- 150 g sugar
- 400 g egg yolk
- 350 g sugar
- 1000 g chocolate 58 %
12 gelatin leaves
- 1200 g whipping cream
(soft peaks)

For Black Cherry mousse

- 200 g neutral mousse powder
with sugar
- 265 g water
- 1000 g whipping cream
(soft peaks)
- 1000 g **Aldia Black Cherry**
(mixed fine)

For Fruit Filling

- 600 g **Aldia Black Cherry**

For Whipped cream

- 750 g whipping cream
- 50 g sugar
- 2 g vanilla (*)

* 1/4 pod

For Chocolate Spray

- 50 g chocolate 72 %
- 50 g cocoa butter

For Decoration

- 240 g Arabesque Noir 58
- 60 g whipping cream
- 30 p fresh cherries
- 8 g chocolate decoration

For the Chocolate Sponge

- Mix the eggs and the sugar at top speed with a whisk.
- Add the flour and the cacao powder.
- Finally add the melted butter.
- Spread to 1 cm thickness on a baking sheet.
- Bake for 7 minutes at 230°C
- Steam with an open damper before baking!

For Chocolate mousse

- Boil the milk and the 150 g of sugar.
- Mix the egg yolks with the other part of sugar.
- Put one part of the boiling milk on the egg yolk/sugar composition and then mix everything and cook until 82°C.
- Let the mixture cool down until 35°C and at the soaked gelatin leaves.
- Add the melted chocolate.
- As last mix in the whipping cream.

For Black Cherry mousse

- Mix the neutral mousse powder with the water.

- Blend the mixed black cherries carefully with the mousse powder/water mixture.
- Mix in the whipping cream.

For Chocolate Spray

- Heat both ingredients up to a maximum of 45°C.
- Mix the ingredients and fill the spray gun.

The Assembly and Finishing

- Place a layer chocolate sponge into a ring (20 cm diameter).
- Add a layer of Black Cherry mousse onto the sponge.
- On top of this a layer **Aldia Black Cherry** and freeze.
- Spread a layer whipped cream onto the frozen layer.
- Cover with a layer chocolate sponge and on top a layer Choco mousse
- Place another layer chocolate sponge onto the chocolate mousse and freeze.
- Brush the top with chocolate spray.
- Place a spiral of the black cherry mousse on top.
- Put a chocolate decoration ring around the pie (cut from high to low).
- Decorate with whipped cream, cherries and a chocolate decor.

Yield 3 pieces