

BLACK FOREST

German recipe



Preparation : 40 min - **Resting :** 30 min - **Cooking :** 40 min - **Equipment :** piping bag, springform pan (dia 26 cm)

Ingredients : 16 SLICES

- FOR CHOCOLATE SPONGE CAKE - 150 g dark chocolate - 75 g unsalted butter - 6 eggs - 100 g flour - 50 g cornflour - 2 tsp baking powder - 180 g sugar - 1 level tbsp vanilla-flavoured sugar - FOR STEWED CHERRIES - 700 g stoneless black cherries in syrup - 450 ml cherry juice - 2 tblsp sugar - 4 tblsp cornflour - 100 ml kirsch - 17 candied cherries - 100 g dark chocolate - FOR WHIPPED CREAM - 750 ml whipped cream - 4 level tbsp vanilla-flavoured sugar

1. Preheat oven to 175°C. Melt dark chocolate and butter in double saucepan. Mix and set aside.
2. Insert egg whisk. Put 6 egg whites and 80 g sugar in clean, dry bowl, remove cap and run BEATEN EGG WHITES programme. Refrigerate.
3. In bowl with whisk attachment, blend egg yolks, 100 g sugar and vanilla-flavoured sugar with EXPERT programme 7 minutes/speed 6/60°C.
4. Pour melted chocolate into bowl and run EXPERT programme 1 minute/speed 3 (without heating). Remove whisk. Mix flour, cornflour and baking powder in a bowl.
5. Add one third of flour mixture and run EXPERT programme 20 seconds/speed 5 (without heating). Repeat process twice.
6. Pour mixture into a mixing bowl and fold in beaten egg whites using a silicone spatula.

7. Pour mixture into a buttered springform pan and bake for 40 minutes at 175°C. Cover cake with aluminium foil to prevent it from browning. Make stewed cherries and whipped cream while cake is cooking in oven.

8. Turn out cake and set aside to cool. Cut horizontally into three layers of the same thickness. Soak cake with remaining kirsch. Spread stewed cherries over bottom and middle layers. Place second layer on top of the first and finish with third layer.

9. Gently mix vanilla-flavoured sugar with whipped cream. Put 200 g of cream in a piping bag. Use remaining whipped cream to cover black forest cake. Generously sprinkle cake with chocolate curls. Decorate with Chantilly cream rosettes and top with candied cherries.

STEWED CHERRIES

1. Drain cherries. Bring 400 ml of cherry juice to a boil with 2 tablespoons of sugar and 50 ml kirsch.

2. Mix 100 ml cherry juice with 30 g cornflour and add to boiling cherry juice to thicken mixture. Add cherries and refrigerate.

Cook Expert ■

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