

Black forest



For a six person cake

Cocoa sponge :

*35 g egg yolk
100g eggs
75g sugar
80g egg white
40g sugar
30g flour
30g cocoa powder*

*Whipp the egg yolk, the eggs and the sugar.
Whipp the egg white with the 40g of sugar.
Swift the flour and cocoa powder together.
Mix softly the two whipped mixes add the powders. Pour
into a baking plate, cook at 170°C during 8 minutes.*

Cherry compote :

*300g pitted cherries
30g sugar
5g pectin
20g gelatin mass*

*Cut the cherries in half, place in the pan.
Add the sugar previously mixed with the pectin. Bring to a
boil. Pour into insert mold and freeze.*

Caraïbe chocolate mousse :

*205g milk
255g Caraïbe 66%couverture
340g whipped cream*

*Boil the milk, pour on the couverture.
Whipp the cream.
Let the « ganach » cooling to 40°C. Add the whipped
cream, mix softly and use directly.*

Vanilla chantilly :

200g cream
50g mascarpone
25g sugar
1 vanilla pod

Scratch the vanilla pod and put in the cream, whip all the ingredients to obtain a strong whipped cream.

Black spray :

150g dark couverture
150g cocoa butter
Qs. black food coloring

Melt the couverture and the cocoa butter to 45°C add the food coloring, mix, sift and spray directly.

Red spray :

100g white couverture
100g cocoa butter
Qs. red food coloring

Melt the couverture and the cocoa butter to 45°C add the food coloring, mix, sift and spray directly.

Montage :

Cut out a 16cm diameter cocoa sponge disc.

For the entremets, make a reverse assembly, pipe the mousse in the 18cm diameter circle mold, line the edges, then deposit the cherry insert.

Pipe the mousse until the 75% of the mold, deposit the biscuit, smooth then freeze.

Beat the whipped cream and pipe a wreath of about 14cm diameter between two guitar leaves, lightly flatten and freeze.

Unmold the frozen dessert, spray with the black gun.

Spray the crown of whipped cream with the red spray gun and place on the cake.

Decorate with 3 fresh cherries, place a piece of gold leaf at the end of their tail.

