

The Black Forest cake



Serves :

8-10



Prep :

2h



Rest :

Freezing : 6h
Refrigeration : 10h



Cook :

Temperature : 356°F
Time : 8 min.

Special equipment

- 3 x tart rings (Ø16cm – h2 cm)
- 1 x round tip nozzle 8-10 mm
- Spray gun
- 1 x entremets ring (Ø18cm – h4.5 cm)
- Acetate strips h4.5 cm (to line the entremet ring)

List of recipes

- ✓ Whipped cream
- ✓ Syrup
- ✓ Cherry confit
- ✓ Soft chocolate sponge cake
- ✓ Chocolate decorations
- ✓ Velvet glaze



Steps

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Rest for at least 6 hours in the refrigerator
- 🌀 **Making of the syrup** Page 3
Store in the refrigerator
- 🌀 **Making of the Griotte jam** Page 4
Rest for at least 2 hours in the freezer

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- 🌀 **Preparation of the soft chocolate sponge cake** Page 4
Baking for 8 min at 180°C/356°F
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- 🌀 **Making of chocolate decorations** Page 5
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- 🌀 **Final decoration** Page 6
Rest for at least 4 hours in the refrigerator

Ingredients

- ☑ 350 g ~ Whipping cream (30% fat)
- ☑ 40 g ~ Superfine sugar
- ☑ 15 g ~ Mascarpone
- ☑ 15 g ~ Gelatin mass
- ☑ 10 g ~ Kirsch (optional)
- ☑ 2 ~ Vanilla beans

The whipped cream

- Prepare a gelatin mixture (2.5g of 200 bloom gelatin + 15g of cold water) and refrigerate for 20 minutes.
- Put half of the whipping cream (175g) in a saucepan with 40g of sugar and 2 vanilla pods split and scraped.
- When it boils, remove from heat and let it infuse for 10 minutes covered.
- Remove the vanilla pods and add 15g of melted gelatin mixture (10 seconds at 500W) and the mascarpone (1g).
- Blend lightly.
- Add the remaining cream (175g) and Kirsch (10g - optional).
- Blend lightly again.
- Cover with cling wrap and refrigerate for at least 6 hours.



Ingredients

- ☑ 50 g ~ Water
- ☑ 50 g ~ Superfine sugar
- ☑ 4 g ~ Vanilla powder
- ☑ 7 g ~ Kirsch

Vanilla/ Kirsch syrup

- Put in a saucepan:
 - water (50g),
 - sugar (50g)
 - and vanilla powder (4g)
- Bring to a boil and let it reduce for 2 to 3 minutes.
- Off the heat, add the kirsch (7g - optional).
- Refrigerate until ready to use.



Ingredients

- ✓ 200 g ~ Cherry puree
- ✓ 5 g ~ Kirsch
- ✓ 50 g ~ Superfine sugar
- ✓ 4 g ~ NH pectin
- ✓ 10 g ~ Lemon juice

Cherry compote

- o Prepare a 16cm diameter ring by covering one side with plastic wrap to create a disc-shaped mold.
- o Make a cherry puree by blending approximately 280g of cherries. Extract the juice and pulp (200g) by straining.
- o In a saucepan, heat the cherry puree (200g).
- o At 50°C/122°F, gradually pour in the sugar mixture (50g) and NH pectin (4g) while whisking.
- o Add the lemon juice (10g) and bring to a boil for 1 minute. Add the Kirsch (5g - Optional).
- o Pour into the 16cm ring to a height of 1 cm.
- o Cover with plastic wrap and put in the freezer..



Ingredients

- ✓ 100 g ~ Whole eggs (x2)
- ✓ 40 g ~ Egg yolks (x2)
- ✓ 60 g ~ Egg whites (x2)
- ✓ 45 g ~ Melted butter
- ✓ 45 g ~ Dark chocolate (68%)
- ✓ 35 g ~ Superfine sugar
- ✓ 35 g ~ Powdered sugar
- ✓ 45 g ~ All-purpose flour

Soft chocolate sponge cake

- o Preheat the oven to 180°C/356°F. Grease 2 tart molds with a diameter of 16 cm.
- o Whisk the egg yolks (40 g) and whole eggs (100 g) with the powdered sugar (35 g) until the mixture has the texture of a ribbon.
- o Then add the melted chocolate (45 g) and melted butter (45 g). Mix gently. Add the sifted all-purpose flour (45 g).
- o Whisk the egg whites (60 g) with the superfine sugar (35 g).
- o Add the whisked egg whites to the first mixture.
- o Gently mix using a rubber spatula and pour into the 2 tart molds using a pastry bag fitted with a round tip of 8 to 10 mm. The cake should be 1 cm thick after baking.
- o Bake for 8 minutes at 180°C/356°F (fan-assisted mode).
- o Let the 2 cakes cool on a wire rack and remove from the molds when completely cooled.



Assembly

- With melted dark chocolate, thinly glaze the top of the 2 cooled biscuit disks.
- Let it crystallize in the fridge for 20 minutes.
- Meanwhile, whip the cream to a soft peak and reserve it in a piping bag without a tip.
- Line an entremets ring of Ø18 cm with acetate strips.
- Use a paper clip to hold the strip against the ring.
- Place it on a baking sheet lined with a silicone mat.
- Place the first biscuit disk with the chocolate side facing down.
- Soak the biscuit with syrup.
- Pipe a cord of whipped cream around the bottom of the ring and coat the cream against the wall.
- Take out the frozen cherry confit and place it on the biscuit.
- Pipe a second layer of whipped cream (max 5 mm).
- Place some drained cherries on top. Smooth with a spatula.
Remember to properly coat the ring with cream at each step.
- Place the second biscuit disk and soak it with syrup.
- Pipe a final layer of cream (1 cm) to fill the entire void.
- Place some drained cherries on top. (Cut them in half to reduce their thickness!)
- Smooth the surface perfectly with a spatula.
- Freeze for a minimum of 6 hours (without covering the top!)



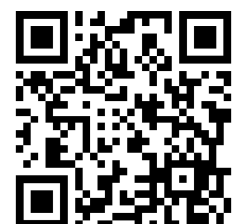
Ingredients



- ☑ 150 g ~ Dark chocolate
- ☑ 1,5 g ~ Mycryo

The chocolate decoration

- Temper the chocolate and put it into a piping bag without a tip.
- Prepare a large bowl filled with ice water (about 1°C/34°F). (1 to 1.5 hours in the freezer at -18°C/-0,4°F should be sufficient)
- Cut the tip of the piping bag while squeezing it to prevent the chocolate from flowing out too quickly. The hole should be about 3 mm in diameter.
- Position the bag above the bowl and pipe the chocolate directly into the cold water. Vary the pressure on the bag and make movements to create irregular shapes.
- Remove the decorations from the water and place them on a paper towel to dry.



Assembly

Ingredients



- 100 g ~ Dark chocolate
- 100 g ~ Cocoa butter
- 50 g ~ Kirsch-soaked cherries
- A few sheets of gold leaf

- Melt the dark chocolate (100 g) and cocoa butter (100 g) without exceeding 50°C/122°F. (=> place them in a preheated oven at 50°C/122°F in static heat, using a gun spray and a container).
- Mix the chocolate and cocoa butter, and pour it into the container.
- Take the entremets out of the freezer.
- Remove the ring and the acetate strip.
- Spray the velvet at 40°C/104°F.
- Place some chocolate decorations and drained cherries on top.
- Decorate with gold leaf.
- Let it thaw in the refrigerator for at least 4 hours.



❖ Velvet:

For the velvet to be successful, the dessert must be well frozen and, above all, perfectly smooth. It is wrong to think that the velvet will hide any defects. On the contrary... I rub the palm of my warm hand over the dessert to smooth out any irregularities. It is also very important to make sure that there is no frost on the dessert!

For ease, I melt the chocolate and cocoa butter by placing it in the oven on static heat at 45-50°C/113-122°F.

I stir occasionally and check the fluidity of the chocolate. Make sure not to exceed 50°C/122°F!

❖ The thickness of the dessert:

Given that the ring is only 4.5 cm in height, it is very important to respect the thicknesses of each preparation. The biscuits and the compote should be 1 cm thick, the layer of cream in the middle should be 5 mm, and the one that covers the dessert should be 1 cm.

It is quite normal for the biscuits to shrink during baking. The solution to avoid them from shrinking is to use ungreased perforated rings. The dough will not pass through the holes but will be held. A little knife tap will be necessary to remove the disk.

I also recommend using an 8mm (10mm maximum) nozzle for the biscuit dressing, since they tend to puff up a bit during baking.

❖ Getting a smooth surface:

It is quite difficult to obtain a smooth surface on the dessert because of the cherries. To solve this problem, you have 2 solutions:

- Cut the cherries in half. The important thing is that they are less than 1 cm thick.
- Reverse the assembly. (start by applying a thin layer of cream in the bottom of the ring, then freeze it so that you can add the cherries without risking that they appear...)

For the sides of the dessert, make sure to line the wall with cream between each addition.

❖ The water/chocolate timing:

How do you make sure that water (1°C/34°F) and tempered chocolate (32°C/90°F) are at the right temperature at the right time?

You will tell me: very good question!!!

According to my tests, it took me about 1 hour and 15 minutes to cool water (in a large bowl, about 3 liters of water) from 18°C/64°F to -18°C/-0,4°F in the freezer. The temperature dropped by about 4°C/39°F every 15 minutes.

The solution for the chocolate is to place it in the oven (static heat) at a temperature of 45-50°C/113-122°F, for as long as necessary for it to melt and be maintained at this temperature. When the water reaches 1-2°C/34-36°F, all you have to do is temper the chocolate (I recommend the mycryo method for this amount of chocolate). With 150g of dark chocolate, you will need 1.5g of mycryo. Transferring the chocolate to a container at room temperature will lower its temperature very quickly. See the tempering tutorial for more information on tempering.