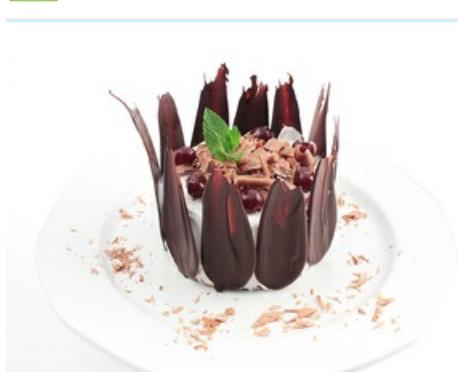




BLACK FOREST MOUSSE CAKE



QimiQ BENEFITS

- Acid stable and does not curdle
- Foolproof real cream product, cannot be over whipped
- High stability despite light consistency
- Full taste with less fat content
- Cakes remain moist for longer



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE CAKE LAYER

250 g	QimiQ Cream Base
225 g	Butter
250 g	Sugar
1	Egg(s)
300 g	Cake flour
50 g	Cocoa powder
5 g	Salt
40 g	Baking soda

FOR THE CHERRY FILLING

120 g	Cherry juice from the can
4 g	Lemon juice
40 g	Sugar
8 g	Corn flour / starch
180 g	Cherries, tinned
2 g	Orange zest, freshly grated

FOR THE CHOCOLATE CHERRY MOUSSE

500 g	QimiQ Whip Pastry Cream, chilled
100	Sugar
5 g	Vanilla extract
100 g	Milk 2 % fat
75 g	Rutherford and Meyer cherry fruit paste
250 g	Bittersweet chocolate 68 % cocoa, melted

FOR THE WHIP TOPPING

300 g	QimiQ Whip Pastry Cream, chilled
100 g	Sugar
25 ml	Kirsch
1 litre(s)	Whipping cream 36 % fat

METHOD

1. For the cake layer: cream the butter and sugar with the paddle attachment until smooth so that there are no sugar particles visible.
2. Add the eggs one at a time.
3. Sift the cake flour, cocoa powder, salt, and baking soda together.
4. Add the QimiQ Sauce Base and dry ingredients alternately, finishing with the dry ingredients. Fold well to ensure there are no lumps.
5. Bake on greased parchment paper at 160 °C for 20 minutes, turning once.
6. For the cherry filling: whisk the cherry juice, lemon juice, and sugar with the corn starch and bring to the

boil.

7. Remove from the heat, add the strained cherries and orange zest and allow the mixture to cool.
8. For the chocolate cherry mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl).
9. Add the sugar, vanilla and milk and continue to whisk at top speed until the required volume has been achieved.
10. Add the cherry paste and fold in the chocolate.
11. For the whip topping: lightly whip the chilled QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of the bowl).
12. Add the sugar and the Kirsch and continue to whip at high speed. Add the chilled heavy cream and whip until the desired volume has been achieved. Use to fill and decorate the Black Forest Cake.