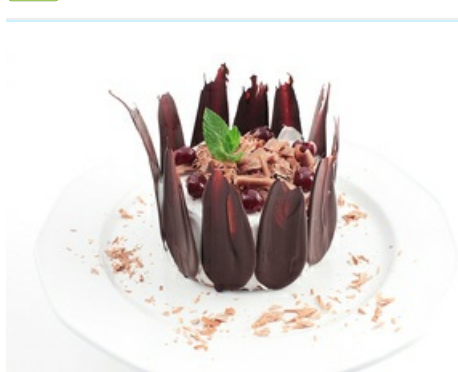




# BLACK FOREST MOUSSE CAKE



## QimiQ BENEFITS

- Acid stable and does not curdle
- Real dairy 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

<b>250 g</b>	QimiQ Sauce Base
<b>225 g</b>	Butter
<b>250 g</b>	Sugar
<b>1</b>	Egg(s)
<b>300 g</b>	Cake flour
<b>50 g</b>	Cocoa powder
<b>5 g</b>	Salt
<b>40 g</b>	Baking soda

### FOR THE CHERRY FILLING

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

### FOR THE CHOCOLATE CHERRY MOUSSE

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

### FOR THE WHIP TOPPING

<b>300 g</b>	QimiQ Whip, chilled
<b>100 g</b>	Sugar
<b>25 ml</b>	
<b>1 litre(s)</b>	Whipping cream 36% fat

## METHOD

1. For the cake layer: cream the butter and sugar with the paddle attachment till smooth and no sugar particles are visible.
2. Add the eggs one at a time.
3. Sift together the cake flour, cocoa powder, salt, and baking soda.
4. Add the QimiQ Sauce Base and dry ingredients alternately, finishing with the dry ingredients. Fold to ensure there are no lumps.
5. Bake on grease parchment paper at 320 °F 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 a 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, Kirschwasser and continue to whip at high speed. Add the chilled heavy cream and whip until the desired volume has been reached. Use to fill and decorate the Black Forest Cake.