



DECORATING CREAM FOR BLACK FOREST GATEAU



QimiQ BENEFITS

- Decorating cream keeps its shape for longer
- Creamy indulgent taste with less fat
- No additional gelatin required



25



easy

INGREDIENTS FOR 12 PORTIONS, Ø 10" RING

1 Chocolate sponge base

FOR THE DECORATING CREAM

300 g QimiQ Classic, room temperature

700 ml Whipping cream 36% fat

180 g Sugar

2 package Vanilla sugar

FOR THE CHERRY FILLING

700 g Cherries, tinned and drained

250 ml Cherry juice

80 g Sugar

15 g Corn starch

TO DECORATE

150 g Chocolate flakes

METHOD

1. Prepare the chocolate sponge base, bake and allow to cool.
2. For the decorating cream: whisk the QimiQ Classic smooth. Add the whipping cream, sugar and vanilla sugar and whip together at medium speed.
3. For the cherry filling: mix the corn flour with some cherry juice to form a thick paste. Bring the remaining cherry juice to the boil, add the corn flour mixture and allow to cook for approx. 5 minutes. Put 12 nice looking cherries aside for the decoration. Fold the remaining cherries into the cherry juice. Allow to cool.
4. Slice the chocolate sponge base into 3 parts horizontally. Spread the bottom base with the cream and top with half of the cherry filling.
5. Place the second sponge base on top of it. Spread with half of the decorating cream and top with the remaining cherry filling.
6. Press the third base gently on top. Spread the top and the sides of the cake with the remaining decorating cream and decorate with cream rosettes.
7. Chill for at least 4 hours (preferably over night).
8. Decorate the sides of the cake with 2/3 of the chocolate flakes. Place the remainder in the middle of the cake. Arrange the cherries on top of the cream rosettes.