



BLACK FOREST GATEAU



QimiQ BENEFITS

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



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medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

6	Egg(s)
180 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
40 g	Corn starch
100 g	AP Flour
40 g	Cocoa powder
30 ml	Sunflower oil
	Butter, for the baking tin
250 g	QimiQ Classic, room temperature
160 g	Sugar
2 package	Vanilla sugar
600 ml	Whipping cream 36 % fat, beaten
350 g	Cherries, tinned and drained
150 g	Chocolate flakes
1 glass	Cherries, tinned and drained, to decorate

METHOD

1. Prepare the chocolate sponge base according to the recipe.
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6. Whisk the unchilled QimiQ Classic smooth. Add the sugar and vanilla sugar and mix well. Fold in the whipped cream.
7. Slice the chocolate sponge base into 3 parts horizontally. Spread the bottom base with one third of the cream and top with half of the cherries.
8. Place the second sponge base on top of it. Spread with the second third of the decorating cream and top with the remaining cherries.
9. Press the third base gently on top. Spread the top and the sides of the cake with the remaining cream and decorate with the chocolate flakes and cherries.
10. Allow to chill for approx. 4 hours.
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