



BLACK FOREST GATEAU



QimiQ BENEFITS

- Decorating cream keeps its shape for longer
- Creamy consistency
- No additional gelatin required
- One bowl preparation
- Ambient storage (must be chilled for whipping)
- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



easy

INGREDIENTS FOR 1 Ø 10\

1 Chocolate sponge base

FOR THE CHOCOLATE MOUSSE

250 g QimiQ Whip, chilled

80 ml Milk

50 g Sugar

170 g Dark chocolate (40-60 % cocoa), melted

FOR THE CHERRIES

250 ml Cherry juice

15 g Corn starch

30 g Sugar

700 g Cherries, tinned and drained

FOR THE DECORATING CREAM

150 g QimiQ Classic, room temperature

350 Whipping cream 36% fat

METHOD

1. Make the chocolate sponge base, bake and allow to cool. Slice into 3 layers for 3 sponge bases.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the milk and sugar and continue to whip until the required volume has been achieved.
3. Fold in the luke warm chocolate.
4. Mix the cherry juice with the sugar and starch and bring to the boil for approx. 2 minutes. Add the cherries and chill.
5. For the decorating cream: whisk the unchilled QimiQ Classic smooth. Add the cream and whip.
6. Place one sponge base into the 26 cm cake ring. Spread with the chocolate mousse and top with a second sponge base. Spread half of the decorating cream onto the second sponge base and top with the cherries. Cover with the third layer of sponge base.
7. Decorate with the remaining decorating cream and allow to chill.