Desserts / Germany

Black Forest gateau



Chocolate sponge soaked in kirsch, with whipped cream and sour cherries.

Time 110 min **Servings** 12

What you'll need.

- ☐ 150 g Flour
- ☐ 6 piece Eggs
- ☐ 80 g Butter
- ☐ 10 g Gelatine
- ☐ 80 ml Kirsch
- ☐ 60 g Icing sugar
- ☐ 50 g Cocoa powder
- ☐ 200 g Sugar
- ☐ 800 ml Double cream
- ☐ 600 g Sour cherries — with syrup
- ☐ 150 g Dark chocolate
- ☐ 1 pinch Salt

Let's make it.

01 Whisk the eggs and sugar over a water bath until warm, then beat them ten minutes to a thick pale foam.

02 Sift the flour with the cocoa and fold it in with a spatula in three additions, then the melted butter.

03 Bake the sponge at 175 °C for thirty-five minutes and cool it completely, ideally overnight.

04 Cut the sponge into three layers and soak each with cherry syrup mixed with kirsch.

05 Dissolve the gelatine, whip the cream with the icing sugar and add the gelatine in a thin stream.

06 Assemble: sponge, cream, cherries, cream again — three times over, finishing with cream.

07 Cover the sides and top with chocolate shavings, decorate with cherries and chill four hours.

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