



RÉMY COINTREAU

GASTRONOMIE



KIRSCH CHOCOLATE CAKE



THE CHEF

Original creation by
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Creative Pastry Chef Debic Europe,
'Passion Pâtisserie' Member,
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Recipe for 3 cakes of 500 g



Photo credit (cake) : Kasper Van't Hof

1. INGREDIENTS

- 75 g chopped candied cherries
- 35 g Kirsch Jacobert® 48% vol. (1)
- 150 g almond paste 60/30
- 50 g Kirsch Jacobert® 48% vol. (2)
- 275 g brown sugar
- 300 g eggs
- 100 g milk
- 100 g cream
- 275 g flour
- 8 g baking powder
- 35 g bitter cocoa powder
- 125 g chocolate chips
- 50 g hazelnut powder
- 275 g butter

2. PREPARATION

Chop the cherries and infuse in the **Jacobert® Kirsch** (1).
Mix the almond paste, **Jacobert® Kirsch** (2) and brown sugar.
Add the eggs and whisk for 5 minutes, at medium to high speed.
Pour milk and cream (at room temperature).
Stir in flour, baking powder and bitter cocoa powder, sifted.
Add melted chocolate, hazelnut powder and macerated cherries in **Jacobert® Kirsch**. Finish with melted butter.

Baking to 170°C for 45/50 minutes.

COINTREAU



MOUNT GAY
Barbados Rum 1703

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA®



jacobert®

Père
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