



RÉMY COINTREAU

GASTRONOMIE



## BLACK FOREST STYLE CHOCOLATE ROLLED CAKE



THE CHEF

Original creation by  
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Recipe for 16 individual pieces

### 1. COCOA JAPANESE SPONGE

86 g flour T55  
27 g cocoa powder 24/26% fat  
3 g baking powder  
63 g butter  
125 g milk  
177 g egg yolk  
80 g egg white (1)  
230 g egg white (2)  
174 g sugar  
Total weight: 968 g

Sift together the flour, cocoa powder and baking powder.  
Bring to boil butter and milk, then pour over the flour.  
Put everything back in the saucepan and let it dry.  
In the microwave, heat the mix of eggs yolk - white (1) at 37/38°C and add gradually to the base. Final temperature shall be around 40-45°C.  
Beat to a soft peak egg white (2) and sugar.  
Add delicately the meringue to the previous mix.  
Deck oven: Bake at 180°C (UP) + 160°C (down) for around 14/16 minutes, open window (damper).  
Convection oven: Bake at 170°C around 14/16 minutes, speed 2, open window (damper).

### 2. CHERRY CONFIT

286 g cherry puree  
25 g sugar  
6 g NH pectin  
7 g lime puree  
Total weight: 324 g

Place the cherry puree in a saucepan. Combine the sugar and pectin and pour slowly over the cold puree. Bring to the boil for 30 seconds to activate the pectin. Finally, stir in the lime puree.

### 3. CHOCOLATE DIPLOMATE CREAM

143 g milk (1)  
36 g egg yolk  
17 g sugar  
13 g cornstarch  
3 g gelatin 200 bloom  
67 g milk (2)  
86 g dark chocolate 70%  
157 g cream 35%  
Total weight: 522 g

#### Pastry cream base:

Bring the milk (1) to the boil in a saucepan. Mix egg yolk and sugar well before adding to mixture. Add cornstarch. Cook like a pastry cream, adding the gelatin at the end.

#### Ganache base:

Heat the milk (2) at 80°C and pour over the chocolate. Create the emulsion.

#### Asssembly:

Pour the hot ganache over the hot pastry cream, then blend again. Cool it down at 25°C and add the whipped cream.

### 4. KIRSCH MASCARPONE CHANTILLY

140 g cream 35% (1)  
47 g sugar  
3 g gelatin 200 bloom  
93 g mascarpone  
327 g cream 35% (2)  
30 g **Jacobert® Kirsch based spirit** 45%  
Total weight: 640 g

Heat cream (1) and sugar to 60°C. Stir in gelatin. Add cold cream (2), mascarpone and **Jacobert® Kirsch based spirit**. Mix and set aside at 3°C for 12 hours before whipping.

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## 5. ASSEMBLY

900 g cocoa Japanese sponge  
200 g chocolate diplomate cream  
60 + 10 g cherry confit  
**Amarena Cointreau®**  
35 g **Kirsch** mascarpone chantilly  
Dark chocolate sticks (55%)

Prepare cocoa Japanese sponge. Bake on a 40 x 60 cm tin and leave to cool. Cut to even out 4 sides if necessary, then cut in half (36 x 27 cm).

Prepare chocolate diplomate cream. Spread 200 g per sponge (36 x 27 cm).

Place 60 g of cherry confit on top of the chocolate diplomate cream and the rest in 2.5 cm mini-dome silicone moulds.

Spread a few chopped **Amarenas Cointreau®** over the confit, roll up the sponge and leave to set in the freezer.

Cut the rolled cake into 4.5 cm wide.

On the cut side, place the mini-dome of cherry confit in the center.

Whip the **Kirsch** mascarpone chantilly and spread 35 g on top of the confit.

Decorate with a little grated chocolate, 3 x 1/4 cherries and 2 chocolate sticks.

