



RÉMY COINTREAU

GASTRONOMIE



BLACK FOREST CAKE

THE CHEF

Original creation by
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Recipe for 3 crown desserts with a diameter of 18 cm

1. LIGHT CHOCOLATE SPONGE

165 g egg yolks
90 g brown sugar
240g egg whites
90 g caster sugar
90 g dark couverture chocolate (70%)
25 g pure cocoa paste
Total weight: 700 g

Using the whisk attachment, beat the egg yolks with the brown sugar then incorporate the whites, whisked to a stiff meringue with the caster sugar. Finish the mixture with the melted dark couverture chocolate and cocoa paste at 40°C. Pipe the sponge mixture into three 16 cm diameter ungreased stainless steel rings and bake in a convection oven at 160°C for approximately 12 to 15 minutes. Place in the freezer.

2. VANILLA JACOBERT® KIRSCH FOAM

165 g milk
2 vanilla pods
40 g egg yolks
30g caster sugar
21 g gelatine
(3 g of 200 Bloom gelatine powder and 18 g water)
20 g Jacobert® Kirsch 48% Vol.
160 g whipped cream
Total weight: 436 g

In a saucepan, make a custard with the milk, split and scraped vanilla pod, egg yolks and caster sugar. Cook to 85°C, pour over the gelatine and blend. Chill to 20°C and then mix in the Jacobert® Kirsch and the whipped cream. Pour 120 g of the foam into the same silicon moulds that you are going to use to assemble the desserts in a savarin shape, sprinkle some fresh raspberries inside. Freeze until assembly.

3. MERINGUE BASE

70 g egg whites
50 g inverted sugar
50g glucose
Total weight: 170 g

Mix the egg whites with the inverted sugar and the glucose and whip with the whisk attachment.

4. LIGHT CHOCOLATE MOUSSE

135 g milk
135 g whipping cream
135 g egg yolks
275 g dark couverture chocolate (70%)
28 g gelatine (4 g of 200 Bloom gelatine powder and 24 g water)
160 g meringue base
225 g whipped cream
Total weight: 1,093 g

In a saucepan, make a custard with the milk, cream, eggs yolks and sugar, and cook to 85°C. Pour the custard over the dark chocolate and the gelatine. Blend and cool to 25°C. Incorporate the meringue and the whipped cream. Use immediately.

5. DARK CHOCOLATE RED MIRROR ICING

150 g water
300 g caster sugar
300 g glucose
200g sweetened condensed milk
150 g gelatine
(21 g of 200 bloom gelatine powder and 129 g water)
250 g dark couverture chocolate (64% cocoa)
5 g fat-soluble red food colouring
Total weight: 1355 g

In a saucepan, heat the water, caster sugar and glucose to 103°C. Pour over the sweetened condensed milk and gelatine then over the dark couverture chocolate and red food colouring. Blend and

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then chill. The following day, heat the icing to 40°C and let cool to 30/35°C before use.

6. ASSEMBLY AND FINISHING

With a piping bag, half-fill three 18 cm diameter silicon savarin moulds with the chocolate mousse and then add the thoroughly chilled vanilla-kirsch inserts. Add more chocolate mousse and then lightly press in a disc of the chocolate sponge (with a circle cut out of the centre so that it fits into the savarin mould). Smooth with the rest of the mousse and

place in the freezer. Unmould the desserts and glaze them with the red mirror icing. Place a "belt" of dark couverture chocolate around the edge. Place a ring of dark couverture chocolate on the top and decorate with some meringue mushrooms, fresh raspberries, and balls of frozen chocolate mousse glazed with the red mirror icing. Finish with some chocolate angels' hair and a few specks of gold leaf.

