

# Black Forest

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**VALRHONA**  
Let's imagine the best of chocolate®

Makes 10 pieces

# BLACK FOREST

An original l'École Gourmet Valrhona recipe

## VIENNESE COCOA SPONGE

- 40g Egg yolks
- 105g Eggs
- 110g Caster sugar (85g + 25g)
- 65g Egg whites
- 25g Plain flour
- 25g **COCOA POWDER**

## MANJARI 64% CRÉMEUX

- 125g Whole milk
- 125g Whipping cream 35%
- 25g Caster sugar
- 50g Egg yolks
- 2g Gelatine sheets
- 110g **MANJARI 64% chocolate**

## IVOIRE 35% VANILLA KIRSCH

### WHIPPED GANACHE

- 330g Whipping cream 35%  
(90g + 240g)
- 10g Acacia honey
- 10g Glucose
- 120g **IVOIRE 35% chocolate**
- 2 Vanilla pods
- 10g Kirsch

## MORELLO CHERRY JELLY

- 140g Morello cherry purée
- 70g Morello cherries in alcohol
- 4g Gelatine sheet
- 20g Caster sugar
- 5g Kirsch

## CHOCOLATE LIQUEUR SYRUP

- 140g Water
- 30g Caster sugar
- 40g Chocolate liqueur
- 1 Vanilla pod

## MANJARI 64% GLAZE

- 800g **MANJARI 64% chocolate**
- 80g Grape seed oil

## VIENNESE COCOA SPONGE

Whisk the yolks, eggs and 85g sugar in a stand mixer. Then, beat the egg whites with 25g of sugar until stiff. Mix the stiffened egg whites with the first mixture and add the sifted flour and **COCOA POWDER**.

Weigh out 360g of the sponge mixture and spread it out on a 30 x 40cm baking tray with a pastry spatula.

Bake the sponge in a fan-assisted oven at 445°F (230°C) for approx. 6-7 minutes.

## MANJARI 64% CRÉMEUX

Warm the milk and cream on a medium heat. Use a whisk to mix (but not beat) the egg yolks and sugar.

Pour the hot milk and cream into this mixture, stirring all the while. Decant into a saucepan on a low heat. Stir gently until the cream thickens slightly and sticks to the back of the spatula. Use a thermometer to check the temperature is at 180°F (82°C).

Once it has reached this temperature, take the pan off the heat and filter any lumps out of your crème anglaise. Add the rehydrated gelatine.

Gradually combine with the melted **MANJARI 64%** until it has a smooth, glossy, elastic texture. Mix using a hand blender to form a perfect emulsion and ensure a smooth crèmeux.

Cover the surface with cling film and store in the refrigerator.

## IVOIRE 35% VANILLA KIRSCH WHIPPED GANACHE

Heat 90g of cream with the glucose, honey and the two split and scraped vanilla pods. Gradually combine with the melted **IVOIRE 35%** while stirring vigorously.

Mix and add 240g of cold cream and the kirsch. Seal using cling film and store ideally overnight in the refrigerator.

## MORELLO CHERRY JELLY

Soak the gelatine in plenty of cold water and wring out. Finely chop the Morello cherries. Heat half the cherry purée with the sugar to 140°F (60°C), then add and dissolve the gelatine. Pour in the rest of the purée, the chopped cherries and the kirsch. When you have already partly assembled the Black Forest, pour 125g of the jelly into the pan. Place in the fridge.

## CHOCOLATE LIQUEUR SYRUP

Bring the water, sugar, and scored vanilla pod to the boil. Leave to cool in the fridge.

Mix the syrup and add the chocolate liqueur.

## MANJARI 64% GLAZE

Melt the **MANJARI 64%** chocolate at 105°F (40°C) and add the grape seed oil. Use at approx. 95°F (35°C).

## ASSEMBLY

• Cut the chocolate sponge into four 30x10cm strips.

• In a 30x10cm pan that is 5cm high, place a strip of sponge and soak it with the chocolate liqueur syrup. Pipe 125g of **MANJARI 64%** crèmeux on top and smooth it out. Then, cover with a strip of sponge, soak it in syrup and place in the freezer.

• Beat the whipped ganache until it has a smooth texture that will pipe easily. Pipe 125g of this mixture onto the second strip of sponge and smooth it out. Cover with another strip of sponge, soak it in syrup and place in the freezer.

• Make the Morello cherry jelly and pour 125g onto the third strip of sponge. Smooth it out and place the last strip of sponge on top. Soak it in syrup and place in the freezer.

• Once frozen, remove from the pan and cut into 3cm wide pieces.

• Place on its side (so that all the layers are visible) and cover the top in clear glaze for an extra shiny finish, then return to the freezer.

• Cover the top and sides with **MANJARI 64%** glaze. Freeze for 30 minutes.

• Place in the fridge to defrost the day before serving and enjoy.

**You don't have to include the Kirsch if you'd prefer not to.**

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For more information, go to the Valrhona Cité du Chocolat's website: [www.citeduchocolat.com](http://www.citeduchocolat.com)

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