



## Black forest

Gaggenau Appliance:  
Preparation Time: 1 day  
Cooking Time: 4 hours  
Serves: 8

### Ingredients

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#### Chocolate biscuit flourless

120 g egg yolk  
60 g + 60 g sugar  
160 g egg white  
100 g dark chocolate  
20 g cacao powder

#### Cherry chocolate ganache

450 g Chocolate Callebaut 55%  
500 g frozen cherry puree\*  
150 g sugar  
170 g cream

#### Chocolate mirror glaze

350 g chocolate 45%  
200 g water  
300 g sugar  
200 g condensed milk  
19 g gelatin

#### Chocolate short bread (soil)

75 g chocolate 45%  
80 g flour  
15 g cacao powder  
½ teaspoon bicarbonate of soda  
75 g butter at room temperature  
60 g brown sugar  
25 g caster sugar  
250 g cherry sorbet  
50 g cacao nibs  
20 g ground pistachio

### Method

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#### Preparation:

#### Chocolate flourless biscuit:

1. Preheat the oven to **Hot Air 165°C + 0% humidity**.
2. Melt the chocolate over a double boiler and keep it warm.
3. Blanch the egg yolk and 60g of sugar until pale and creamy, approximately 30–40 seconds.
4. Whisk the egg white until soft peaks form and gradually add 60g of sugar.
5. Pour the melted chocolate into the egg yolk and sugar mixture. Add one heaped tablespoon of whipped egg white in the chocolate mix and gently mix through. Then add the remaining egg white and mix slowly until combined.
6. Line a flat baking tray with baking paper and using a palette knife, spread the mixture to achieve a 5mm thickness. Place the tray in the oven and bake for 12 minutes. Remove from the oven and while still warm, use a 5cm round cutter to cut out 8 discs. Allow the discs to cool.

#### Cherry chocolate ganache:

1. Melt the chocolate in a double boiler and keep warm.
2. Combine the cherry puree and the sugar in a saucepan and bring it to the boil, then pour the fruit puree into the chocolate.
3. Add the cream to the chocolate and blend until incorporated. Leave to cool to room temperature.
4. To construct, line metal ring covers with acetate sheets. Arrange a disc in the base of the ring and pour 1 cm of cherry ganache. Add

the final layer of chocolate biscuit on top of the ganache. Freeze for 3 hours or until frozen

#### **Chocolate mirror glaze:**

1. Soak the gelatin leaves in a bowl of cold water for 5–10 minutes or until soft.
2. Heat the water, sugar and condensed milk in a saucepan and bring to the boil. Remove the saucepan from the heat and add the gelatin, whisking until it has dissolved.
3. Place the chocolate in a bowl and pour in the hot liquid. Using a hand blender, process the mixture until smooth. (Avoid introducing air bubbles at this stage). Strain the glaze through a sieve.
4. Use a cooling rack to elevate the cakes over a deep tray. When the glaze has cooled to 45°C, pour over the frozen cakes and refrigerate for 30 minutes to set. Line a large re-sealable container with baking paper and store until ready.

#### **Chocolate short bread (soil):**

1. Preheat the oven to **Hot Air 170°C + 0% humidity**. Melt the chocolate in a double boiler and keep warm.
2. Sift the flour, bicarb and cacao together. In a food processor, mix the soft butter with the sugar then add the flour mix. Gradually add the melted chocolate, one-third at a time until it resembles a wet dough.
3. Spread the dough into a flat baking tray lined with baking paper. Using a rolling pin and a second piece of baking paper, spread the mixture to a thickness of 5mm. Place the tray in the oven and bake for 15 minutes.
4. Allow the short bread to cool completely before placing pieces into a blender. Using the pulse setting, blend until it resembles a soil like and granular consistency.



**To finish:**

Use a hot knife to slice the extreme end of each cake to reveal the inside of the cake. Spread the soil across the flat plate. Place the cake in the middle of each plate and decorate with a quenelle of cherry sorbet, cacao nibs and ground pistachio.