

Special Seminar: The Secret of the Black Forest Cake

Recipe for the Black Forest Cake à la Café Pause Freudenstadt



Ingredients:

- 1 dark baked pastry case (Viennese sponge)
- 1000 g whipped cream (cold)
- 1 jar morello cherries¹
- 6–8 sheets of gelatin
- 100 g icing (powdered) sugar
- roughly 150 g kirschwasser (cherry brandy, *see* The Oxford Dictionary about *kirsch*)
- 14–18 heart cherries
- 1 block chocolate coating (*couverture*), dark flavoured

Cut the sponge twice and keep the lowest one thicker.

Soak the gelatin about five minutes in cold water and squeeze it afterwards. Mix the squeezed gelatin with 30 g kirsch and heat it up to 40 °C.

Mix some of the whipped cream with the gelatine and blend it with the residual cream and the sugar.

Put some cream on the ground layer and distribute the soaked cherries across. Keep one hole in the middle! Subsequently, put some more cream on top and flatten it.

Now, lay the second layer and saturate it with about 60 g kirsch. Once again, put some (about one third) of the cream and smoothen it, but keep a concave curvature.

Finally, complete the stack with the third layer of sponge and let it enjoy the remnant kirsch. Distribute cream on the sponge and around to enclose the complete cake.

Rasp the *couverture* from the block with a serrated knife and distribute the rasps around and on top of the cake. Decorate the cake with the help of a pastry bag and star nozzle and put rosettes of cream with a heart cherry on top.

Now, we are finished. For best results, let the cake rest for one to two hours in the refrigerator. *Bon Appétit!*

courtesy of C. D. Wetzel

¹drain away the juice and lay them in *kirschwasser* (cherry brandy)