

Black Forest Cake

Sommelier's accord



A fine and fruity red Coteaux du Giennois, with aromas of red fruits.

This rather light summer dessert will go well with the slightly spicy aromas of the wine.

Serve between 10 and 12°C



PREPARATION TIME

30 minutes

PORTIONS

6 glasses

INGREDIENTS

Biscuit ingredients:

- 2 eggs
- 70 g sugar
- 100 g unsalted butter
- 100 g chocolate
- 40 g flour
- Fleur de sel or fine sea salt
- 40 g hazelnut powder

Whipped cream ingredients:

- 30 cl double cream (very chilled)
- 30 g icing sugar
- 1 tbsp mascarpone
- 1 vanilla bean

Syrup ingredients:

- 30 cl water
- 80 g sugar
- 1 vanilla bean
- 350 g cherries

PREPARATION

- Start by melting the butter with the chocolate in a water bath. In a mixing bowl, mix the eggs with the sugar and then add the flour, a pinch of fine sea salt and the hazelnut powder. Add the melted chocolate and stir together. Spread the mixture on a baking sheet lined with parchment paper. Bake in the oven, preheated to 180°C, for 10-12 minutes, depending on your oven. When you take it out of the oven, flip the biscuit over onto a dish or some parchment paper, and then remove the used paper. Let cool.
- Wash and stone the cherries. You can set a few fresh cherries aside as garnishes. In a saucepan, heat the water with the sugar and seeds from the vanilla bean. Bring to a simmer and then add the cherries and cook over low heat for 5 minutes. Drain the cherries, setting the syrup aside, and let cool.
- Whip the cream with the mascarpone and the scraped vanilla bean. Slowly add the icing sugar and finish whipping. Be careful not to whip the cream too much, so it doesn't break.
- Place a piece of biscuit in each glass and then add a little syrup and the cooked cherries. Put a spoonful of whipped cream on top. Repeat this process. Garnish with one or two fresh cherries.

Recipe author: Capucine Stauff - Instagram account: @capfood_paris