

RECIPE BY CHARLES LIETS

Black Forest 2.0 - with Deltora 70%

Recipe in 6 steps

Recipe for 15 people.

1 Chocolate Joconde Sponge

Dark chocolate DELTORA 70%	21g	2.9 %	Melt the chocolate and oil together.
Oil (Sunflower)	58g	8.0 %	Sift the flour, baking powder, cocoa powder and salt.
Salt	2g	0.2 %	Mix the eggs, invert sugar, caster sugar, ground almonds and cream.
T55 flour	100g	13.8 %	Stir in the flour mixture, then add the melted chocolate.
Baking powder	7g	0.9 %	Pour 690g per 40x60cm tray then bake at 170°C for 8 minutes.
COCOA POWDER 22/24%	21g	2.9 %	Cool to room temperature and cut 5x24 cm strips and a 6cm diameter disc with a sharp knife.
Whole eggs	200g	27.7 %	Place in the circles previously lined with acetate.
Trimoline	58g	8.0 %	
Sugar	100g	13.8 %	
Ground almonds	60g	8.3 %	
Whipping cream	95g	13.1 %	
Total	722g	100%	

2 Chocolate Crémeux

Whole milk	150g	30.9 %	Whisk the egg yolks with the sugar.
Whipping cream	130g	26.8 %	Boil the milk and cream in a saucepan, then add the blanched mixture and cook at 82°C.
Caster sugar	30g	6.1 %	Pour over the chocolate and emulsify with a hand blender.
Yolk	50g	10.3 %	
Dark chocolate DELTORA 70%	125g	25.7 %	
Total	485g	100%	

3 Kirsch Syrup

Water	100g	50.0 %	Bring the water, sugar and vanilla to a boil.
Sugar	50g	25.0 %	Let cool and add the Kirsch.
Kirsch	50g	25.0 %	
Total	200g	100%	

4 Falmbéed Cherry Compote

Caster sugar (1)	40g	5.9 %
Kirsch	50g	7.4 %
Cloves - 3pcs	0g	0.0 %
Used vanilla bean - 1pc	0g	0.0 %
Frozen cherries	200g	29.8 %
Cherry puree	350g	52.2 %
Caster sugar (2)	20g	2.9 %
Pectin NH	10g	1.4 %
Total	670g	100%

In a saucepan, make a dry caramel with the sugar (1) then add the spices when the latter starts to brown slightly.

Deglaze the caramel with the frozen cherries and cook for 3 minutes over low heat.

Flambé with the Kirsch then add the puree and the pectin previously mixed with the sugar (2) and bring to the boil.

Divide into the silicone moulds and place in negative cold.

5 Mascarpone Chantilly

Whipping cream (1)	60g	9.1 %
Vanilla bean - 1pc	0g	0.0 %
Caster sugar	36g	5.4 %
Gelatin mass	21g	3.1 %
Mascarpone	180g	27.3 %
Whipping cream (2)	360g	54.7 %
Total	657g	100%

Bring the cream (1), vanilla seeds and caster sugar to a boil and remove from the heat.

Add the hydrated gelatin to the hot cream and stir to dissolve.

Add the mascarpone to the hot cream and mix, followed by the cold cream (2).

Combine everything with an immersion blender.

Refrigerate for 12 hours before using.

6 Cherry Glaze

Cherry juice	200g	84.7 %
Pectin NH	6g	2.5 %
Caster sugar	30g	12.7 %
Total	236g	100%

Combine sugar and NH pectin in a bowl.

Combine the puree and water in a saucepan.

Bring the puree mixture to 40°C and then add the sugar and NH pectin.

Bring to a boil for one minute.

Let it go down to 45°C then place on top of the vanilla mousse.