



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 Crèmeux

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 %	In a saucepan, make a dry caramel with the sugar (1) then add the spices when the latter starts to brown slightly.
Kirsch	50g	7.4 %	
Cloves - 3pcs	0g	0.0 %	Deglaze the caramel with the frozen cherries and cook for 3 minutes over low heat.
Used vanilla bean - 1pc	0g	0.0 %	
Frozen cherries	200g	29.8 %	Flambé with the Kirsch then add the puree and the pectin previously mixed with the sugar (2) and bring to the boil.
Cherry puree	350g	52.2 %	
Caster sugar (2)	20g	2.9 %	Divide into the silicone moulds and place in negative cold.
Pectin NH	10g	1.4 %	
Total	670g	100%	

5

Mascarpone Chantilly

Whipping cream (1)	60g	9.1 %	Bring the cream (1), vanilla seeds and caster sugar to a boil and remove from the heat.
Vanilla bean - 1pc	0g	0.0 %	
Caster sugar	36g	5.4 %	Add the hydrated gelatin to the hot cream and stir to dissolve.
Gelatin mass	21g	3.1 %	
Mascarpone	180g	27.3 %	Add the mascarpone to the hot cream and mix, followed by the cold cream (2).
Whipping cream (2)	360g	54.7 %	
Total	657g	100%	Combine everything with an immersion blender. Refrigerate for 12 hours before using.

6

Cherry Glaze

Cherry juice	200g	84.7 %	Combine sugar and NH pectin in a bowl.
Pectin NH	6g	2.5 %	Combine the puree and water in a saucepan.
Caster sugar	30g	12.7 %	Bring the puree mixture to 40°C and then add the sugar and NH pectin.
Total	236g	100%	Bring to a boil for one minute. Let it go down to 45°C then place on top of the vanilla mousse.