



BLACK FOREST GATEAU



INGREDIENTS FOR THE CAKE LAYERS

9 large eggs, room temp
340g granulated sugar
340g all-purpose flour
170g cup unsweetened cocoa powder
4tbsp unsalted butter, melted and cooled to room temp
1/2tbsp vanilla extract

INGREDIENTS FOR THE FILLING

1.3kg bing cherries, pitted, plus 12 whole cherries for decor
3 Tbsp kirsch (a cherry liqueur)
75g cup cold water

INGREDIENTS FOR THE FROSTING/TOPPING

1.1kg heavy whipping cream
113g Confectioners sugar
1tbsp kirsch (cherry liqueur)
113g good quality dark chocolate

METHOD FOR THE CAKE LAYERS

Preheat Oven to 350° F. Line bottoms of two 9" round pans with parchment paper

Beat 9 large eggs with the whisk attachment for 1 min on high speed. With the mixer on, gradually add 340g sugar and continue beating on high speed a full 8 min.

Whisk together 340g flour and 170g cup cocoa powder and sift in thirds into the batter, folding with a spatula between each addition. Once all flour is in, continue to fold just until no streaks of flour remain.

Gently fold in 1/2 tsp vanilla and room temp butter, folding as you add butter in a steady stream and scraping from the bottom to make sure you don't have butter pooling at the bottom. Fold just until incorporated. Divide batter equally between two prepared cake pans and bake right away in fully preheated oven at 350° F for 20-25 minutes or until a toothpick comes out clean.

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Let cool in pans for 10 min then run a knife or thin edged spatula around the edges to loosen cake. Transfer to a wire rack and remove parchment backing. When cakes are at room temp, and you're ready to assemble, slice cake layers in half with a long serrated knife.

METHOD FOR THE SYRUP

Roughly chop pitted cherries and place in a medium bowl with 3 tbsp kirsch. Let sit at room temp for at least 30 min, stirring a couple times, then drain cherries in a sieve over a bowl.

Keep the cherries and syrup. Add 56g cold filtered water to the syrup to get about 255g total syrup.

METHOD FOR THE FILLING

Beat 1.1kg heavy cream with whisk attachment on high speed until soft peaks form, add 113g powdered sugar and 1 tbsp kirsch and beat on high until stiff and spreadable (1-2 min).

Refrigerate until ready to use.

ASSEMBLING THE CAKE

Place first cake layer on a cake stand and brush with 1/4 of the syrup.

Cover the top with about 3/4 cup frosting (3 ice cream scoops' worth) and top with 1/3 of the chopped cherries. Repeat with remaining layers and top with the flattest layer.

Transfer 510g frosting to a pastry bag with a large flower tip and refrigerate until ready to use (don't handle the bag too much or the cream will soften).

Fill the cracks along the sides of cake with frosting then frost the top and sides with remaining frosting.

To make chocolate shavings, use the potato peeler and shave a chunk of chocolate

Cover sides and top of cake with chocolate shavings leaving a 1" perimeter on top for piping frosting. Pipe rounds of frosting around the top of the cake and place a whole cherry over each one. Refrigerate cake for at least 4 hours or overnight before serving for the flavors to meld.