



Black Forest Cake

Cherry Compote

100g water
100g caster sugar
35g Fresh As Cherry Whole

Bring the water and sugar to a rapid boil. Add the cherries.
Set aside to cool.

Chocolate Cream

100g milk chocolate
90g cream
2 gelatine leaves
20g glucose
25g milk

Soften the gelatine in ice cold water. In a bain marie, melt the chocolate. In a pot combine the glucose and the cream and bring to the boil. Pour the cream onto the chocolate in 3 stages stirring well each time. Add the milk and stir until the mixture is completely combined. Store in the fridge until required.

Vanilla Cream

200g cream
20g caster sugar
1 drop vanilla paste

Combine all the ingredients and whisk until soft peaks.

Chocolate Brownie

125g dark chocolate (70% cocoa)
105g butter
3 eggs
180g sugar
90g plain flour

Heat the oven to 160°C. Melt the butter and the chocolate in a bain marie. In a separate bowl, whip the eggs and sugar until fluffy. Fold the egg mixture into the chocolate mixture, then fold in the flour. Pour into a baking tray lined with greaseproof paper. Bake for 25-30 minutes or until cooked but still moist in the centre.

To serve

35g (1 packet) Fresh As Cherry Whole
Layer the Chocolate Cream, Vanilla Cream, Cherry Compote and Chocolate Brownie alternately in a glass and top with Fresh As Cherries.

Variation

Substitute Fresh As Cherry Whole with Fresh As Raspberry Whole
Serves 6

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EVERYDAY GOURMET RECIPE

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