

Black Forest Gateaux

Chocolate Sponge

250g	Dark chocolate
200g	Whipping cream (boil)
250g	Whipping cream (soft peak)
150g	Cherries, black pitted
150g	Whipping cream (soft peak) for assembling

Chocolate Glaze

140g	Water
105g	Cream
60g	Cocoa
180g	Sugar
6	Gelatine leave



6 x tall moulds or rings
Bowls
Trays
Whisk
Saucepan
Pastry cutters



Boil the 200g of whipping cream, add the chocolate and mix together and allow to cool. Fold in 250g whipped cream and put in fridge to set.

Cut 5 x 5mm deep discs of sponge to fit the bottom rings. Cut 12 more discs of sponge slightly smaller than the rings.

Drain the cherries and save the liquor.

Build up the gateaux, starting with the sponge at the bottom with a little cherry liquor on them. Pipe up the sides of the moulds with the chocolate mousse, in the centre place cherries, whipped cream, sponge in layers and finish off with chocolate mousse and freeze for 3-4 hours.

Make the glaze by softening gelatine in cold water. The rest of the ingredients place in a pan, slowly bring to the boil and simmer for 5 mins. Add the softened gelatine and mix in. Leave to cool.

De-mould the frozen gateaux and coat with cooled glaze. Decorate with cherries, chocolate decorations and cherry liquor.