

Schwarzwälder Kirschtorte



85g	butter
65g	sugar
1	egg yolk
140g	flour
◊	
7	eggs (400g)
250g	sugar
3g	salt
½ tsp	vanilla extract
150g	flour
50g	corn starch
50g	cocoa powder
60g	melted butter
◊	
700g	sour cherries
75g	sugar
45g	corn starch
	cinnamon
◊	
100g	sugar
100ml	water
50ml	cherry juice
◊	
750g	heavy cream
50g	sugar
50ml	cherry juice
3ml	rhubarb bitters
8g	gelatin
◊	
70g	fruit preserves
◊	
400g	heavy cream
100g	dark chocolate, grated
	maraschino cherries

Preheat oven to 350°F (175°C).

Soften butter and whisk with sugar until creamy. Add egg yolk until well combined. Add flour and mix slowly. Chill until firm enough to roll out. Fill into the bottom of a 26cm (10") round form lined with parchment paper. Bake for about 15min until golden brown. Set aside.

Increase oven temperature to 375°F (190°C).

Whisk eggs, sugar, salt and vanilla extract. Combine flour, corn starch and cocoa powder and gently fold under the eggs. Finally add the melted butter and slowly whisk until combined.

Add the batter to three or four baking forms and bake until set, about 20min. Set aside.

Drain cherries and preserve liquids. Set aside 100ml of liquids for the cream filling and the syrup. Add sugar and cinnamon to taste to the remaining juice, bring to a boil then thicken with a cornstarch slurry. Add cherries back into the thickened syrup, and chill in the refrigerator.

Use half of the preserved liquids to make a simple syrup.

Sprinkle gelatin over other half of preserved liquids and soften in microwave. Add some heavy cream to temper. Then combine with rest of heavy cream, and rhubarb bitters. Whip until firm, adding sugar at the end.

Place cake bottom into a spring form, spread fruit preserves, then place first layer on top. Soak with ½ or ⅓ of the syrup depending on number of layers being used. Add cherry filling and stabilized cream. Repeat for remaining layer(s). Then place final layer on top.

Whip remaining heavy cream, remove cake from spring form, and coat on all sides with cream. Grate chocolate and sprinkle over cream. Decorate with piped cream and maraschino cherries.

Refrigerate before serving.

Note: For a more traditional recipe, substitute the cherry juice in the syrup with Kirschwasser and omit the rhubarb bitters.