

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. If needed, 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 until silky. 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 parchment-lined baking forms depending on preferred number of layers, 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 juice, and chill filling 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.

Spread fruit preserves onto cake bottom, then place first layer on top. Soak with $\frac{1}{3}$ or $\frac{1}{4}$ 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 and soak with remaining syrup.

Whip remaining heavy cream, and coat cake 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 from the cream filling.

Note: If using 30cm (12") forms, increase the amount of chocolate batter for the layers by 50%. All other ingredients can remain unchanged.