

Cherry chocolate cake



GLUTEN
AND
LACTOSE
FREE

LÉONCE BLANC SOUR CHERRY PURÉE



Pouch
1 kg





Base

Muffinmix gluten free	200 g
Egg	90 g
Water	90 g
Vegetable oil	70 g
Cocoa powder 10-12%	40 g


ADD all ingredients into a bowl and **STIR** for 1 minute at slow speed. **SCRAPE** the edges and mix for 5 minutes at medium speed. **DIVIDE** the mass into 2 molds, 22 cm and 18 cm in diameter, flatten and bake in an air oven at 190°C for 15 minutes. **LET** it cool. **REMOVE** the 18 cm base from the mold, but leave the 22 cm bottom in the mold.

Vanilla cream

Supreme Superior	40 g
Water	100 g
Dark cherry filling	200 g

MIX Supreme Superior with water and **STIR** for 2-3 minutes. **PUT** the 18 cm cake ring on top of the 22 cm cake base and **EXTRUDE** the cream into the inner cake rings sides. **FILL** the middle part with cherry filling and **PRESS** the 18 cm cake base as a lid. **FREEZE** and gently loosen the 18 cm mold with a knife.

Chocolate mousse

Sugar	60 g
Egg yolk	120 g
 Léonce Blanc sour cherry purée	210 g
Ivory Coast dark chocolate 60%	180 g
Ivory Coast dark chocolate 70%	120 g
Cream, lactose free	300 g

COOK the sugar, egg yolk and cherry purée in a 82°C water bath, stirring well all the time. **ADD** the chocolate and emulsify it with a stick blender.

LET it cool to 35°C and add the whipped cream. **POUR** the mousse over the cake bases and level with a palette, **FREEZE**. **REMOVE** the cake when still icy.

Glaze

Diamond Glaze chocolate	200 g
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HEAT the Diamond Glaze to 40°C and drain over the cake and edges into stripes. **DECORATE**.

