

# Black Forest Gateau



Our take on the classic Black Forest Gateau features four moist chocolate sponge layers infused with boozy cherry liqueur syrup, alternated with sweet mascarpone Chantilly cream and a juicy morello cherry compote. The cake is decorated with **MENIER** 70% dark chocolate shavings and a chocolate ganache topping, with Chantilly cream swirls and maraschino cherries for the finishing touch. Put your baking skills to the test and follow this recipe to recreate this fabulously retro showstopper cake!



**Prep time:**  
2.5 hours

**Baking time:**  
45 minutes

**Serves:**  
10-12

## Ingredients

### For the chocolate sponge:

- 375g golden caster sugar
- 325g self-raising flour
- 75g **MENIER** 100% Cocoa Powder
- 1 teaspoon espresso powder (optional)
- 150ml vegetable oil
- 300ml milk
- 3 medium eggs
- 100ml boiling water

### For the cherry liqueur syrup:

- 60ml water
- 50g caster sugar
- 3 tbsp cherry liqueur e.g. Kirsch

## Method

### Start by making the chocolate cake:

1. Preheat the oven to 160°C fan / 180°C conventional. Grease and line the base and sides of two 7-inch round cake tins with baking paper.
2. In a large bowl, whisk the sugar, flour, cocoa powder and espresso powder (if using) together to combine.
3. In a separate bowl, whisk the vegetable oil, milk and eggs together to combine. Slowly whisk in the boiling water bit by bit, to avoid cooking the eggs.
4. Now pour the wet ingredients into the dry and whisk until smooth and combined. The mixture will be thin.
5. Divide evenly between the baking tins and bake for 45-50 minutes until risen and springy to the touch. Leave to cool completely on a wire rack.

### To make the cherry liqueur syrup:

1. Combine the sugar and water in a small saucepan and bring to the boil. Stir occasionally until the sugar dissolves. Remove from the heat and stir in the cherry liqueur. Set aside and leave to cool.

## Ingredients

### For the mascarpone Chantilly cream and cherry filling:

- 150g icing sugar
- 250g mascarpone, cold
- 500ml double cream, cold
- 1 tbsp cherry liqueur e.g. Kirsch
- 6 tbsp cherry compote/jam/preserve

### For the chocolate ganache:

- 80ml double cream
- 50g **MENIER** 70% Dark Chocolate

### For the decoration:

- 100g **MENIER** 70% Dark Chocolate
- 10 cherries e.g. fresh black cherries, red maraschino cherries, morello cherries

## Method

### To make the mascarpone Chantilly cream:

1. In a large bowl, use an electric whisk to combine the icing sugar and mascarpone until smooth.
2. Pour in the double cream and whisk on medium-high speed until it reaches soft peaks and starts to hold its shape (about 5 minutes). TIP: whipped cream will continue to thicken up when piped or spread onto the cake, so it's best to whip it to soft peaks. If at any point the cream splits or turns grainy, gently fold in 1-2 tablespoons of double cream to bring it back together.
3. Stir in the cherry liqueur.
4. Fill a large piping bag with the whipped cream and cut off the tip to make a 1-inch hole. Keep the remaining whipped cream in the mixing bowl.

### Assemble the cake:

1. If the cakes have domed on top, first level them off with a sharp knife so they have a flat top. Slice each cake in half horizontally to make 4 round sponge layers.
2. Place one sponge layer on a cake stand and lightly brush the top with the cherry liqueur syrup. Spread a thin layer of cream on top, then pipe a ring of cream around the outside edge of the cake. Fill the middle with 2 tbsp of cherry compote. Repeat this step twice more, layering up the sponges.
3. Place the final sponge layer on top, then coat the top and sides with whipped cream. Don't worry if the cream pulls up any cake crumbs, it will be covered with chocolate shavings and ganache. Place the cake in the fridge to firm up.
4. Spoon the leftover cream into a large piping bag fitted with a star nozzle. Place in the fridge along with the cake.

### To make the chocolate ganache and chocolate shavings:

1. Finely chop the dark chocolate and place into a glass bowl. Pour the cream on top. Microwave for 60 seconds, then stir to make a smooth and shiny chocolate ganache. If the ganache splits or looks slimy, stir in a tablespoon of cream to bring it back together.
2. Use a potato peeler/sharp knife to shave the back and sides of the chocolate bar.

### To decorate:

1. Take the cake and piping bag of cream out of the fridge.
2. Use your hands to press the chocolate shavings into the outside of the cake.
3. Pour the ganache on top of the cake and use the back of a spoon to spread it out, leaving a 1-inch border around the edge.
4. To finish, pipe swirls of cream around the edge and top each with a cherry. Enjoy!