

Chocolate biscuit . Recipe for 1 cake
 setting ring (diameter 28cm, 6 cm high)

- 8 eggs
- 220g sugar
- 110g plain flour
- 130g wheat flour, use plain flour if not available
- 35g Cacao powder
- 4g baking powder

- Warm the dropped gelatin with the Kirsch and the sugar up to 40°C
- When the temperature reaches about 30 to 35°C, add a quarter of the whipped cream
- Add the rest of the cream gradually

Whipped Cream - Cherry Flavoured Kirsch foam

- 100g sugar
- 100g Kirsch (cherry brandy)
- 12 g soaked gelatin leaf or powdered gelatin

- Mix cornstarch powder and sugar and add 50 g cherry syrup
- Cook the rest of the cherry syrup, add the first mixture and congeal it to jelly
- Add the dropped sour cherries to the cherry jelly and mix it. Cool it

Cherry jelly

- 520g sour cherry in syrup
- 270g sour cherry - syrup
- 60g sugar
- 30g cornstarch

Chefs Secret Recipe:

"You don't leave Traube Tonbach hungry," said a very content guest. It may have been the rejuvenating mountain walks amongst the picturesque fir trees and rolling hills or the luxurious visit into the quiet serenity of a Petal and Bio-sauna that gave the guest her natural glow.

But for locals of the Schwarzwald region and lovers of the Traube Tonbach Resort, the accolade and praise remains with the personalized touch of meeting the fourth generation owner Mr. Finkbeiner during a Michelin star dinner in the hands of a Masterchef Harald Whoftahrt. The setting is memorable, the atmosphere magical and the food simply desirable.

For those with a serious sweet tooth, save room for a uniquely tailored dessert from Pastry Chef Pierre Lingelser or simply indulge in the house speciality: Schwarzwaldler Kirschtote.

Pierre Lingelser's Black Forest Cake
 RECIPE MAKES A VERY LARGE, INDULGENT AND DECADENT CAKE OF 28CM AND 6CM IN HEIGHT!

By: Michelle Tehea

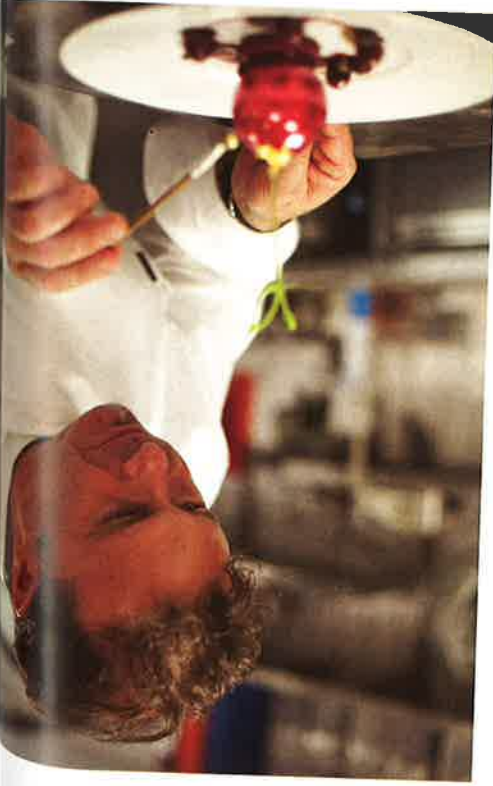
Soak - Syrup

- 2 parts syrup (1 : 1 Sugar to Water)
- 1 part Cherry Schnapps
- To make a sugar syrup, in a medium sized pot, add sugar, water and kirsch. Boil until the sugar is just dissolved.

To finish and decorate the cake

- When the cakes are cool, slice the cake into 1,5 cm thick layers
- Add another layer of the Kirsch foam on the cake
- Add another layer of chocolate cake and liberally drizzle the soaking syrup
- Carefully spread the cherries in jelly on it, drizzle the soaking syrup
- Put one layer of chocolate cake and Kirsch and the sugar up to 40°C
- When the temperature reaches about 30 to 35°C, add a quarter of the whipped cream
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- Prepare 3 round baking tins, lined with baking paper
- Warm the eggs and the sugar, constantly whipping with a whisk until the temperature reaches 40°C. Continue to whip it with a mixer until cold and foamy
- Sieve the rest of the ingredients and add it to the egg mixture
- Mix until just combined and pour into prepared cake tins. Bake at 180°C to 190°C for 35 minutes
- Set the cake aside to cool completely

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