

## Black Forest



### Ingredients Kirsch Mousse

### Weight

<b>Lactofil</b>	<b>0.500 kg</b>
Kirsch	0.030 kg
Sugar	0.060 kg
Gelatine leaves	4 pcs

### Ingredients Chocolate Mousse

Dark Chocolate	0.300 kg
Egg Yolks	0.120 kg
Egg Whites	0.120 kg
<b>Lactofil</b>	<b>0.500 kg</b>
Sugar	0.100 kg
<b>Fruffi Cherry Filling</b>	<b>0.500 kg</b>
Kirsch	0.030 kg

### Preparation

1. Mix Cherry Filling with Kirsch and fill in silicon molds. Freeze.
2. For Kirsch mousse soak Gelatin, add Kirsch ,add whipped cream with sugar.
3. Spread half into silicon moulds.
4. Place the frozen Fruit Filling inside.
5. For the chocolate mousse melt Dark Chocolate. Whip Egg yolk with half sugar, Egg white with half sugar. Add Egg yolks to Chocolate, then fold in whipped cream and whipped egg whites.
6. Fill in the moulds and cover with a chocolate sponge.
7. After remolding spray with 50/50 Chocolate Cocoa Butter mix.

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