

Black Forest-Style Verrines



FOR 3 VERRINES

PREPARATION TIME 15 MIN

COOKING 20 MIN

Ingredients

Chocolate génoise:
4 eggs
50 g cocoa powder
75 g flour
125 g white sugar

Chantilly cream*:
50 cl non
low-fat liquid cream
35 g icing sugar

* Or whipped cream bought straight from the shop.

Decoration:
Cherries and syrup*
Amarena or maraschino

Specific utensils:
Electric beater
Maryse
Pastry bag

*available at La Maison du Fruit Confit.

Recipe

1 Preparing the chocolate sponge cake :

1. Whisk the eggs and sugar with an electric whisk. When the dough falls, it should form a "ribbon" with a trace of it remaining on the surface of the mixture for a few moments.
2. Add the sifted flour. Gently fold in the flour with a pastry blender, mixing from the inside out.
3. Place on a baking tray and place in the oven at 180°C for about 20 minutes.
4. Leave the sponge cake to cool, then cut into pieces in the shape of the verrine.

2 Preparing the whipped cream:

Caution: Do not remove the crème fraîche until you are ready to make the chantilly.

1. Pour the cream into a bowl. Add the icing sugar.
2. Whip the cream with an electric whisk. Change speed (from slowest to the fastest) gradually, approximately every 30 sec.
3. Leave to rest in the fridge for at least 2 hours. Take it out just before serving.
4. Serve using a piping bag of your choice.

3

Assembling the verrine:

1. Fill the verrines with pieces of chocolate sponge cake.
2. Add cherries (amarena or maraschino).
3. Add whipped cream, then chocolate sponge again. Finish with whipped cream.
4. Place a cherry (amarena or maraschino), sprinkle with pieces of sponge cake and add a little syrup (amarena or maraschino).

