

# BLACK FOREST ICE CREAM

## INGREDIENTS CHOCOLATE SPONGE CAKE:

2 Eggs  
60g Sugar  
50g Cake flour  
10g Cocoa powder  
10g Butter

## KIRSCH SYRUP:

20g Kirsch  
40g water  
20g Sugar

## KIRSCH ICE CREAM:

2 Eggs  
200g Fresh cream  
60g Sugar  
Kirsch 20g

## DARK CHOCOLATE SHAVINGS:

20g *DLA El Nido 70%  
Dark Chocolate*

## FILLING & TOPPING:

*DLA Dark Cherry  
Filling & Topping*

## PREPARATION:

Shave DLA El Nido 70% Dark  
Chocolate to make the shavings, chill in  
a refrigerator.  
Mix all ingredients of the Kirsch syrup.

## METHOD:

1. Chocolate Sponge Cake. Put the eggs and sugar in a bowl and mix while pouring over hot water. When it warms up to around 33-37°C, remove it from the hot water bath and whisk thoroughly. Add the sifted cake flour and cocoa powder and mix with a spatula. Add melted butter, mix and pour into mold. Bake in an oven preheated to 160°C for about 30 minutes.

2. Kirsch Ice Cream. Put eggs and sugar in a bowl and whisk over hot water. When it is warm, remove it from the hot water bath and whisk again.

3. In another bowl, put fresh cream and whisk until firm peaks form.

4. Mix 2 and 3, add Kirsch and mix.

5. Assembly. Place small pieces of the chocolate sponge cake to the bottom of the container. Brush the cake with syrup and add 2 tbsp of DLA Dark Cherry Filling & Topping. Pour the Kirsch ice cream over the cake, filling to the top of the container. Chill in the freezer until firm.

6. Once firm, top with the chocolate shavings and DLA Dark Cherry Filling & Topping.

## FEATURED PRODUCTS

El Nido 70%  
Dark Chocolate  
Couverture



Dark Cherry  
Filling & Topping

