

« Forêt Noire » Chocolate cake For 4 cakes

Ingredients:

- 4 « moelleux » Avi-Charente
- 15 cl very cold liquid cream (30% fat)
- 1 vanilla pod
- 3 tsp icing sugar
- 12 pitted cherries
- 1 square of dark chocolate



- Pour the cream and the seeds of the vanilla bean in a bowl.
- Beat with an electric mixer until the cream thickens like sour cream. Then pour gently, still whisking, the icing sugar and continue to whisk until the cream is firm.
- Pour into a piping bag with a fluted nozzle (12 mm).
- Take the “moelleux” out of their pots and cut them in half vertically.
- On each base, place a rosette of vanilla whipped cream. Add 3 sour cherries on top.
- Grate some chocolate on top.
- Close the “moelleux” with its upper part.
- Place a pretty rosette of whipped cream on the cake. Decorate with grated chocolate and a small piece of cherry.
- You can store in the refrigerator for a few hours or serve immediately.

Enjoy!