

FORET NOIR



Ingredients

Chocolate Sponge

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Eggs	200
Sugar	100
Flour	85
Cacao Powder	15
Vanilla Syrup	10

Chantilly Cream

Cream %35 Fat	300
Cream Whippak	300

Filling

Canned Fruit Salad

Working Method

Whip the eggs, sugar and vanilla using a whisk until the mixture becomes foamy (Ruban), then incorporate sifted flour and cocoa powder using a rubber spatula while folding gently. DO NOT OVER FOLD IT WILL COLLAPSE.

Pour in a mold until $\frac{3}{4}$ of it, bake in a deck oven for 45 minutes at 170°C.

Remove to a wire rack to cool down.

Whip both together until a stiff cream is formed.

Chocolate shaves for decoration