



## CATEGORY

Pâtisserie



## OCCASION

Afternoon Tea, Christmas,  
Mother's Day, Valentine's Day

# FOREST

## OVERVIEW

ARE YOU LOOKING FOR A CLASSY AND WELL DESIGNED PASTRY ? THIS "FOREST" DESSERT IS WHAT YOU'RE LOOKING FOR.

Inspired by the **Black Forest**, our Chef revisited this classical recipe.

The "**Forest**" dessert is composed with :

*Tonka Crumble / Amaretto Brownie / Dark Cherry / Chocolate Mousse / Chocolate Glaze.*

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## INGREDIENTS

### Group Tonka Crumble

Ingredient	KG
Butter	0.170
Sugar	0.200
Almond Powder	0.200
Flour	0.240
Tonka bean	0.006
<b>Total Weight:</b>	<b>0.816</b>

### Group Amaretto Brownie

Ingredient	KG
Whole eggs	0.360
Sugar	0.224
Butter	0.240
Dark Chocolate 60%	0.240
Almond Powder	0.240
Baking Powder	0.012
Salt	0.004
Amaretto	0.048
<b>Total Weight:</b>	<b>1.368</b>

### Group Dark Cherry

Ingredient	KG
Water	0.070
Sugar	0.035
Gelatin mass (1/5)	0.024
<a href="#">Les Fruits 70% Dark Cherry</a>	0.500
<b>Total Weight:</b>	<b>0.629</b>

### Group Chocolate Mousse

Ingredient	KG
Whole milk	0.135
Tonka bean	0.003
Dark chocolate 64%	0.190
Milk Chocolate 35%	0.045
Whipped cream 35%	-
<b>Total Weight:</b>	<b>0.373</b>

### Group Chocolate Glaze

Ingredient	KG
<a href="#">Crystal Glaze Chocolate</a>	0.700
Red coloring	-
<b>Total Weight:</b>	<b>0.700</b>

## METHOD

### TONKA CRUMBLE

Mix **all** together until a sandy texture, sprinkle to cover the bottom of 13 cm ring and bake at 170°C during 10 min. **Reserve** with the ring.

### AMARETTO BROWNIE

Lightly whisk the **eggs** with the **sugar**, add the **melted chocolate and butter** together. Mix remaining ingredients together and stir into the mixture. Pipe 150 gr on top of the **baked crumble** and bake at 170 °C for 10-15 minutes, closed damper.

### DARK CHERRY

Warm up **water** with **sugar**, mix with **gelatin**, and add on **fruit filling**. Fill 1/3 of the [mold silikomart Cupole 120](#), freeze.

### CHOCOLATE MOUSSE

Warm up the **milk** with **tonka bean** at 80°C and pour over **chocolate**. At 35°C, add delicately the **whipped cream**.

## CHOCOLATE GLAZE

**Warm up** the glaze at 35/40°C, blend and use.

## ASSEMBLING

On top of the **cherry filling**, pipe the **chocolate mousse** in the [mold silikomart Cupole 120](#) till the top. Stick at surface a disc of **Amaretto biscuit with tonka crumble**. Freeze it. Unmold and glaze using the **chocolate glaze**. Finish with a dark **chocolate strip** around and decorate.

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