

Monika Nagl's recipe: cream puff cake in Black Forest style



> 30 min.



Simple



Vegetarian





Zubereitung

Base:

1. Beat the eggs and sugar for 10 minutes until frothy. Mix the flour, baking cocoa and starch and add to the egg and sugar mixture. Fold in briefly.
2. Pour into a 26 cm diameter springform tin (grease the base only). Bake in a preheated oven at 160° for approx. 20 minutes.

Filling:

1. Whip the cream with a packet of cream stiffener.
2. Mix together the **mascarpone**, Greek yoghurt, sugar, vanilla sugar and lemon paste. Now stir in the instant gelatine and then fold in the whipped cream and chocolate shavings. Pour the cream into a piping bag.
3. Place the cooled chocolate base on a cake plate, place a cake ring and cling film around it. Stir the sour cherry jam until smooth and spread over the base. If you like, you can stir a little cherry brandy into the jam.
4. Pour about a third of the cream onto the jam and then place the cream puffs close together on top. Fill the gaps between the cream puffs with the remaining cream and smooth out. The cake can now go into the fridge.

Topping:

1. Drain the sour cherries from the jar, reserving the juice.
2. Spread the cherries evenly over the chilled cake.
3. Boil 250 ml of cherry juice together with the red cake glaze according to the packet instructions and pour over the cherries.
4. Leave to set in the fridge, remove the cake ring and cling film and enjoy.

Zutaten



Base:

- 6 eggs
- 130 g sugar
- 80 g flour
- 30 g starch
- 40 g baking cocoa

Filling:

- 400 g cream
- 2 sachets of cream stiffener
- 500 g **mascarpone (golden dough)**
- 150 g Greek yoghurt
- 1 sachet of instant gelatine
- 40 g sugar
- 1 sachet vanilla sugar
- 1 tsp lemon paste
- 100 g chocolate shavings
- 1 packet of frozen cream puffs

Topping:

- 1 glass of cherries
- 1 sachet vanilla sugar
- 1 packet cake icing, red

Also:

- Some sour cherry jam
- Cherry brandy, optional