



BLACK FOREST GATEAU

Ingredients

- 750g Cooked Chocolate Sponge
- 650g Ambrosia Custard
- 500g Cherry Pie Filling
- 300g Double Cream
- 300g Ambrosia Custard

Method

- Blend the chocolate sponge in a blender to a fine crumb
- Add 650g Ambrosia custard and blend until smooth. Complete texture checks

for Descriptor C and set aside

- Blend the cherry pie filling until smooth and pass through a fine sieve to

remove any skin

- Thicken the cherry puree with food thickener and complete texture checks
- Whisk together the cream and 300g Ambrosia custard until thick. Complete texture checks

To serve:

Layer the dessert in a clear dish so you can see the different layers.