

White Forest Cake

with red cherry and chocolate shards



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

- 3 x 20cm red velvet sponge rounds
- 1 large tin red cherry pie filling
- 150ml alcohol or soaking syrup
- 3 tubs x 270ml Elmlea double**
- 2 tbsp icing sugar
- 2 tsp vanilla white extract
- 2 x 150g bars white chocolate
- Fresh rosemary sprigs
- 1 tub fresh raspberries
- 1 tbsp icing sugar for dusting



METHOD

- 1 Whip the 3 tubs of Elmlea Double with 2 tsp vanilla and 2 tbsp icing sugar to stiff peaks.
- 2 Place 1 sponge round onto a cake board and soak with syrup. Spoon half of the red cherry pie filling into the center and pipe around with the whipped cream and also some on top.
- 3 Cover with another layer of sponge and repeat the process. Finish off with the 3rd sponge on top.
- 4 Cover the sides and top with remaining cream and smooth out. Pipe rosettes around the edge.
- 5 To make the shards, melt the chocolate and place spoonfuls onto trays lined with clingfilm. Use the back of a spoon to drag into a long shard.
- 6 Allow to harden then place decoratively around the outer edge of the cake. Break up some shards of white chocolate onto the top and arrange the raspberries over and fresh rosemary sprigs.
- 7 Dust with icing sugar and serve