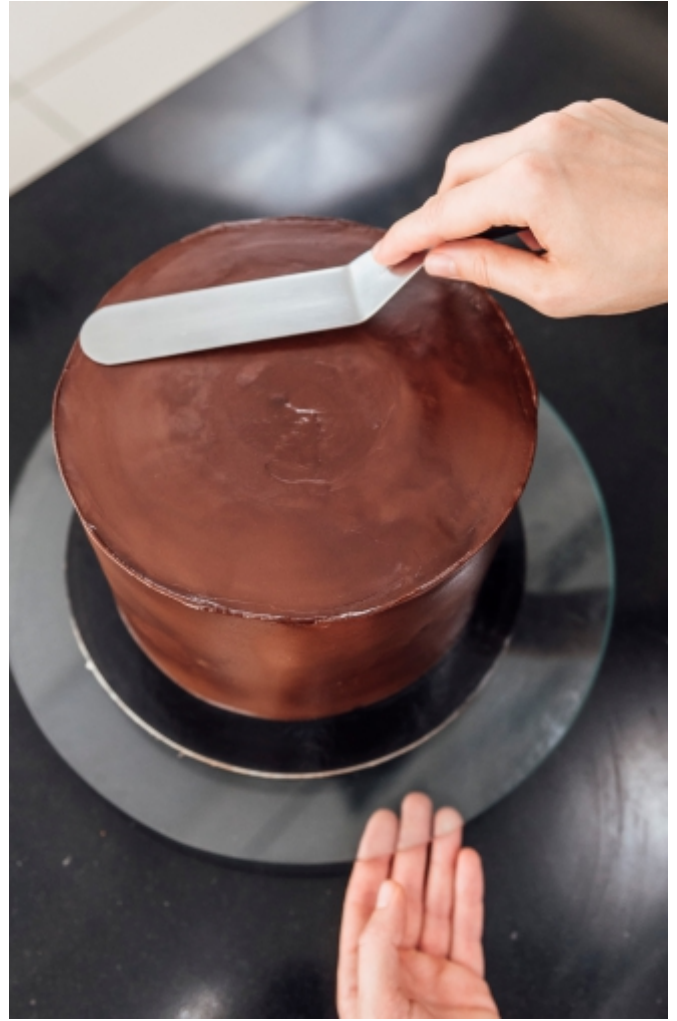




CHOCOLATE HONEY CAKE WITH CHERRIES



RECIPE AND INGREDIENTS

CHOCOLATE HONEY CAKES (18 strips ~ 14 * 28 cm)

480 g honey
90 g sugar
115 g butter
165 g sour cream (15-25%)
12 g baking soda
5 eggs M (~ 260 g)
0.5 tsp salt
400 g all-purpose flour
50 g cocoa powder

Place honey, sugar and butter in a saucepan. Put on a low heat and, constantly stirring, wait until sugar dissolve.

Add sour cream mixed with soda to the honey mixture, combine thoroughly and remove from heat.

Pour the honey-sour cream mixture into the mixer bowl and start to beat at medium speed. Add cold eggs one by one.

When the mass is homogeneous, whisk in the flour sifted together with cocoa powder in 2-3 steps. Add salt and mix well with a mixer.

Divide the batter into 9 equal portions (~ 175 g each). Pour each portion onto the parchment, distribute in a thin even layer into a rectangle ~ 30*30 cm and bake in a preheated oven at 170-180 °C for about 5-8 minutes. Be careful not to overdry, the cakes should be soft after baking!

Cool and carefully cut each cake into two parts, slightly trim the edges. Thus, 18 strips of 14-15 * 28-30 cm in size are obtained.

CHOCOLATE CRÈME PÂTISSIÈRE

2 eggs L (~ 120 g)
2 yolks L (~ 40 g)
30 g corn starch
150 g sugar
600 g milk
1 vanilla pod
150 g dark chocolate
100 g butter
300 g heavy whipping cream

Pour the milk into a saucepan, add vanilla seeds, vanilla pod, bring to a boil, remove from heat, cover and let it brew for 15 minutes.

Mix yolks, eggs, sugar and cornstarch in a mixer bowl until smooth. Constantly stirring, pour hot milk in a thin stream into the egg mixture. Pour the liquid back into the saucepan and put on a low heat.

Constantly stirring, cook the custard until thick, remove from heat, add butter and dark chocolate and mix until smooth.

Pour the custard into another container, preferably flat and wide, cover with a cling film in contact and cool to 4 °C. If possible, put it in blast freezer for about 15 minutes.

Whip well-cooled heavy whipping cream until soft peaks are formed. Add the whipped cream to the custard, mix gently with a spatula until completely homogeneous.

RECIPE AND INGREDIENTS

CHERRY FILLING

450 g pitted sour cherries

60 g sugar

6 g pectin NH

Heat pitted cherries in a saucepan to ~30-45 °C. Constantly stirring, sprinkle in pre-mixed sugar with pectin.

Bring to a boil, then remove from the heat cover with a cling film in contact and cool to the room temperature, then hide in a refrigerator for further stabilization for 3-5 hours, preferably overnight.

CHOCOLATE GANACHE

300 g dark chocolate

300 g whipping cream 33-36%

Heat heavy whipping cream until very hot (~ 80-90 °C), but do not boil.

Pour hot cream on chocolate callets and leave for a few minutes. Stir the emulsion into a homogeneous mass and then, if desired, blend using an immersion blender until smooth. Cover with cling film in contact and refrigerate to stabilize for 4-6 hours, preferably overnight.

Before coating the cake, get the ganache for 2-4 hours out from the fridge to allow it to reach the operating temperature.

ASSEMBLY

Carefully separate the cakes from the parchment and arrange them in one or more rows on the table so that it is convenient to cover them with cream. In order to evenly distribute the cream between the cakes, you need to divide its weight (~ 1440 g) by the total number of strips: $1440 \text{ g cream} / 18 \text{ stripes} = 80 \text{ g cream per strip}$. Using a pastry spatula evenly spread the cream over the cake layers, paying special attention to the edges, since they are the driest.

Mix the cherry filling well and scatter halves of berries in a chaotic manner over the top of the cream. You should begin to assemble the cake immediately after applying the cream and cherry filling since the cakes are very soft. Remember, you'd better start with a strip that was covered with cream the first and finish with that which was covered the last.

Carefully start rolling strips into a roll, winding up each next cake on the previous one. The first cake should be rolled up very carefully and as tightly as possible so that there would not be any voids in the center of the cake. At the same time, it may crack a little, but this is totally okay, since after assembly and impregnation this would not be visible.

If you are afraid to collect a vertical cake in your hands, you can assemble it on the cake base board. To do this, roll the first 3-4 strips into a tight roll, after that place it in the center of the cake base board and carefully wind all the other strips onto the cake in a "standing" position.

Wrap the assembled cake in an acetate film, put on an adjustable cake ring and place in refrigerator for at least 4-6 hours, preferably overnight.

Get the cake out from the refrigerator, remove the ring and acetate film. Cover with a first layer of a coating, level and refrigerate for 15-20 minutes. Then cover the cake with a second layer of ganache and level it well on the turntable with a scraper. Decorate with cherries and chocolate.