



CUISINE

Aerosol Cream

Celebrating the Classics

BLACK FOREST GATEAU

Rich, indulgent and unmistakably dramatic. Layers of chocolate sponge and cherries, finished with a generous swirl of Cuisine Sweetened UHT Real Dairy Aerosol Cream.

Ingredients:

- 2 chocolate sponge layers
- 250g cherry pie filling or tinned cherries in syrup
- 50ml kirsch (optional)
- Cuisine Sweetened UHT Real Dairy Aerosol Cream
- Dark chocolate shavings

Method:

- Place one sponge layer on a serving plate and drizzle with kirsch if using.
- Spoon over half the cherries and a layer of Cuisine Aerosol Cream.
- Add the second sponge layer and repeat with remaining cherries and cream.
- Finish with chocolate shavings and a final swirl of cream.

