



**Black Forest Chocolate Cup**



## RECIPE

### Ingredients

Brandied Vanilla Cream, *see recipe*  
 Dark Sweet Cherries, pitted & drained  
 Ballerina Marbled  
 (de Boer Food L112-56)  
 Coconut, toasted  
 Tramontana Striped  
 (de Boer Food L932-14)  
 Cherry Coulis  
 Shavings Dark Round  
 (de Boer Food L411-68)

### Amounts

2 Tbsp.  
 1 tsp.  
 1 each  
 1 tsp.  
 1 each  
 1 Tbsp.  
 4 oz. (vol.)

### Preparation Method:

- Place Brandied Vanilla Cream and Dark Sweet Cherries in mixing bowl. Blend together.
- Fill Ballerina Marbled cup with Cherry Cream mixture. Sprinkle Toasted Coconut around the rim.
- Place cup in center of plate. Top with Tramontana Striped Décor.
- Drizzle Cherry Coulis on plate.
- Sprinkle Shavings Dark Round as shown in photo.
- Serve immediately.

## RELATED RECIPE - Brandied Vanilla Cream

### Ingredients

Egg Yolks  
 Sugar, granulated  
 Cornstarch  
 Flour, all purpose  
 Milk, whole  
 Vanilla Extract  
 Brandy

### Amounts

½ cup (vol.)  
 ½ cup (vol.)  
 4 Tbsp.  
 ¼ cup (vol.)  
 2½ cups (vol.)  
 1 tsp.  
 1/8 cup

### Preparation Method:

- Mix egg yolks and sugar together in mixing bowl.
- Sift the cornstarch and flour together. Add to yolk mixture. Mix until smooth paste forms.
- Place milk, brandy and vanilla in saucepan. Heat until boiling. Remove from heat.
- Slowly add hot milk to egg yolk mixture, whisking constantly.
- Place egg mixture back in sauce pan. Cook over medium heat until boiling, whisking constantly until mixture thickens.
- Remove from heat. Transfer into storage container. Allow to cool.
- Refrigerate until ready to use.



**Ballerina Marbled**  
 L112-56  
 (W 2.6" x H 1.2")  
 105 pcs/case



**Tramontana Striped**  
 L932-14  
 (W 1.8" x H 4.1")  
 6 x 75 pcs/case



**Shavings Dark Round**  
 L411-68  
 5.5 lb/case