



BLACK FOREST VERRINES

Prep 35' – Makes 4 – Quick + Easy

4 tbsp cherry jam
6 tbsp Kirsch liqueur
100g canned pitted cherries + extra for decorating
300ml cream
1 ½ tsp vanilla sugar
15g sugar
4 large or 8 small meringues
3 chocolate muffins*

1. Pour the cherry jam, 4 tablespoons of Kirsch liqueur and 4 tablespoons of water into a saucepan and melt over a medium heat until hot. Set aside.
2. Put the drained cherries into a bowl and mix with 2 tablespoons of Kirsch liqueur. Set aside until needed.
3. Whip the cream together with the two sugars until it forms stiff peaks.
4. Break up two meringues and distribute the shards between 4 serving glasses.
5. Break up a chocolate muffin and crumble a layer of cake onto each stack of meringue shards. Top with a tablespoon of the Kirsch cherry syrup.
6. Sprinkle the cherries over the chocolate muffin layer, then top with whipped cream.
7. Break up the remaining meringues and scatter over the cream layer.
8. Top with another layer of crumbled chocolate muffin, gently push down with a spoon, drizzle with more Kirsch syrup and finish with a final layer of whipped cream. Decorate with a cherry on top.

*You can of course use store-bought chocolate cake, but if you prefer to make the cake from scratch, I would recommend using my simple chocolate cake recipe from the Anne's Kitchen blog (leaving out the fudge icing).

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