

# Cherry Blossom box cake 🌸

By Rodica Bercu

The idea was to do a cake but in a box that you can take and eat everywhere.

Inside it was:

mascarpone chantilly

Chocolate sponge

Chocolate cream with chocolate crispearls

Cherry compote

And chocolate ganache

## **Chocolate sponge:**

3 eggs; 150gr sugar; 150gr milk; 40gr oil; 150 flour; 40 gr cacao powder; 5 gr baking powder and 2 gr baking soda

*Whisk egg with sugar very well, after add milk with oil and after incorporate the dry ingredients.  
Bake at 170 for 35-40min*

## **Chocolate cream**

Milk 117 gr; whipping cream 117gr; Yolk 50 gr; sugar 10gr; cornflour 4 gr; glucose syrup 8gr

*Heat the milk with whipping cream, pour on yolk mixed with sugar and cornflour and cook until 82 degrees.*

*Afterwards, pour on the chocolate and blitz with blender.*

*Leave to stabilise in the fridge for around 5-6hours.*

## **Cherry compote**

frozen cherry 354gr; sugar 35gr; cornflour 11gr

## **Chantilly cream**

Milk 24 gr; sugar 17gr; Invert sugar 6gr; Gelatine mass 24gr; Mascarpone 55gr; whipping cream 300gr

## **Chocolate ganache**

Black chocolate 40gr; whipping cream 85gr

It was arranged in the box

Chantilly cream

Chocolate sponge and cherry compote

Chocolate cream with chocolate crispearls

Again chantilly cream

And on top chocolate ganache

This is the recipe