

CHOCOLATE-CHERRY CHARLOTTE

Serves 4

Preparation time : 30 minutes

Chilling time : 1 jour



- 1 packet of Rose de Reims (pink sponge biscuits)
- 400 g cherries
- 100 g dark chocolate.
- 80 g butter
- 50 g caster sugar
- 1 egg white
- 2 long peppercorns
- 1 vanilla pod
- 1 stick of cinnamon

Melt the chocolate in a water bath with the pepper and the butter cut into small pieces, until the mixture is smooth; allow to cool. Whisk the egg white to stiff peaks with half of the sugar then gently fold in the chocolate (without the pepper).

Place four individual tart rings on four serving plates, line the inside of the rings with the sponge biscuits (cut them off to the desired height if necessary), add a layer of chocolate mousse. Chill for at least an hour until set.

Wash, destem and pit the cherries.

Put them in a pan with the vanilla and cinnamon, sprinkle with the rest of the sugar, cook for five minutes over high heat, stirring constantly.

At the last moment, spoon the warm cherries into the charlottes. Remove the rings and serve immediately.