



JERNEJ KITCHEN

DOUBLE CHOCOLATE CHERRY AND BUCKWHEAT TART

Extra delicious, rich summer tart, perfect for picnics and celebrations.

MAKES 1 TART (35X11 CM OR 14 X 4.5 INCH)
PREPARATION: 60 MINUTES

DOUBLE CHOCOLATE CHERRY AND BUCKWHEAT TART

1 [Gluten Free Buckwheat Tart Crust](#)

100 g fresh cherries, pitted

130 g sugar

2 tbsp Kirsch (or any other fruit brandy)

100 g white chocolate

100 g dark chocolate

100 g butter

3 eggs

1/2 vanilla bean (seeds)

110 g all-purpose flour

5 g baking powder

ITALIAN MERINGUE (OPTIONAL FOR DECORATION)

60 g sugar

20 ml water

2 egg whites

TOOLS AND EQUIPEMENT

TART PAN (35X11 CM OR 14 X 4.5 INCH)

HEATPROOF BOWL

WHISK

electric mixer

saucepan

BAKE THE TART CRUST

Bake the tart crust in a tart pan (35x11 cm or 14 x 4.5 inch). If you are using our buckwheat tart crust recipe simply follow the recipe on the left.

TIP

[You can also use a round tart pan \(20cm / 8 inches\).](#)

CHERRIES

Preheat the oven to 190 °C / 375 °F. Combine the pitted cherries, 1 tablespoon sugar and Kirsch in a small bowl. Set aside.

TIP

[Save the remaining juice from the cherries for decoration.](#)

MELT THE CHOCOLATE

Place a bowl with white chocolate and half of the butter over a saucepan of simmering water (bain-marie). Melt the white chocolate and butter then remove from the heat and melt the dark chocolate with the remaining butter. Set aside to cool.

MAKE THE FILLING

Using an electric mixer, beat the eggs, the remaining sugar and vanilla seeds into a pale mixture, doubled in volume. Gently fold in the sifted flour and baking powder. Divide the mixture in half. Stir the melted white chocolate into one half and the melted dark chocolate into another half.

BAKE

Pour the dark chocolate mixture into a baked tart crust, then pour the white chocolate mixture over it. Swirl the colors together. Arrange the drained cherries on top. Bake for 25 minutes at 190 °C / 375 °F. Remove from the oven and cool completely, then decorate. We love to decorate our Cherry Tart with Italian meringue, fresh cherries, sliced almonds and the

remaining Kirsch juice. Slice the tart and serve. Enjoy.

ITALIAN MERINGUE (OPTIONAL)

To make the Italian meringue add the sugar and water to a saucepan. Once the mixture reaches 121°C / 250°F. While the sugar syrup heats, place the egg whites into a large bowl and set your mixer to medium speed and beat until soft peaks form. With the mixer running on high speed, pour the hot sugar syrup in a thin stream over the soft peak egg whites. Beat until the egg whites are stiff and shiny, for about 2 - 3 minutes. Spoon the meringue on top of the Cherry Tart and toast the peaks using a blowtorch until lovely and golden. Slice the tart and serve. Enjoy.