

BEECK'S RECIPE COLLECTION

WESTPHALIAN JELLY

PREPARATION:

Bring the morello cherries to a boil with the juice, sugar and vanilla sugar.

Cut the bread in slices and crumble. Pour warm cherry juice over it and let stand until the juice has been absorbed. Now, add the Kirsch. Grate the chocolate and stir in as well.

Whip the cream with fine sugar until stiff, stir in the sour cream.

Layer cherries, bread mixture and cream in a glass bowl alternately. End with a layer of cream and sprinkle with grated chocolate. Refrigerate until ready to serve.

INGREDIENTS FOR 4 SERVINGS:

2 glasses of	morello cherries
100 g	sugar
1 package of	vanilla sugar
200 g	bread (wholemeal)
3 tbsp.	Kirsch
50 g	chocolate (bittersweet)
200 ml	whipped cream
50 g	sugar, fine
200 g	sour cream
	grated chocolate

Preparation time: 25 minutes

ENJOY YOUR MEAL!