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Kirsch



Kirschwasser (German for “cherry water”) is a clear, colorless fruit brandy traditionally made from double distillation of morellos, a dark-colored cultivar of the sour cherry. However, the beverage is now being made from other kinds of cherries as well. The cherries are fermented complete (i.e., along with their stones). Kirschwasser is commonly called Kirsch in English-speaking countries.

Unlike cherry liqueurs and so-called “cherry brandies,” Kirschwasser is not sweet. The best Kirschwassers have a highly refined taste with subtle flavors of cherry and a slight bitter-almond taste that is derived from the stones.

Kirschwasser is usually drunk neat. Traditionally, it is served cold in a very small glass and is taken as an aperitif. However, people in the German-speaking region where Kirschwasser originated usually serve it after dinner.

High-quality Kirschwasser is often served at room temperature. Because morellos were originally grown in the Black Forest region of southern Germany, Kirsch is believed to have originated there.

Kirschwasser is colorless because it is either not aged in wood or is aged in barrels made of ash. It may be aged in paraffin-lined wood barrels or in earthenware vessels.

Clear fruit brandies made from distilled, fermented fruit are very popular in Germany, Austria, Switzerland, and France. In France and in English-speaking countries, these beverages are known as *eaux de vie*. Kirschwasser typically has an alcohol content of 40%-50%. About 10 kilograms of cherries go into the making of a 750 ml bottle of Kirschwasser.

Kirsch is an essential ingredient in Swiss cheese fondue and in some cakes. It is used in traditional German Black Forest Gâteau, which is believed to have originated in the 16th century, in Zuger Kirschtorte and in other cakes — for example in Gugelhöpfl.

Kirsch can also be used in the filling of chocolate candy. A typical Kirsch chocolate consists of no more than one milliliter of Kirsch, surrounded by milk or (more usually) dark chocolate with a film of hard sugar between the two parts. The hard sugar acts as a strong casing for the liquid content and compensates for the lack of sweetness that is typical of Kirsch.

from Wikipedia

Schwarzwälder Kirschtorte

Cake layers:

120g butter
120g sugar
6 egg yolks

- Beat together until light

2 Tbs Kirsch
2 Tbs Wasser
120g ground almonds
120g dark chocolate, grated
1 tsp vanilla

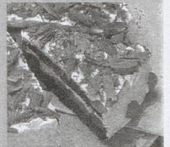
- Mix well into mixture

120g flour
1tsp baking powder
6 egg whites, beaten until stiff
Pinch of salt

- Sieve flour and baking powder onto the stiff egg whites and carefully fold into the cake mixture.
- Put mixture into greased 25cm tin.
- Bake 50 minutes at 175°C on the bottom shelf of the oven.
- Cut the cooled cake into 3 layers.

Filling:

- Drizzle 2 Tbs Kirsch over the 3 cake layers.
- 500ml cream, beaten.
- Smear 2 cake layers with cream.
- Tin or jar of 500g cherries, stoned and drained
- Cover the two cream topped layers of the cake with the drained cherries, put one on top of the other and top with the third layer.
- Smear the cake incl. the sides with the left- over cream.
- 100g dark chocolate, grated
- Cover the side and top with the grated chocolate.



En quete!

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