

## **Mini Black Forest**

Swiss Chocolate ice cream & cherries in a syrup spiced with cinnamon, nutmeg and cardamom.

### **Ingredients**

Mövenpick Swiss Chocolate

For 4

400 g cherries Spiced syrup (cinnamon, nutmeg, cardamom)

4 scoops of Mövenpick Swiss Chocolate  
Chocolate shavings

Spiced syrup (serves 4):

360 g sugar

400 ml water

4 cinnamon sticks

4 pinches of nutmeg

4 pinches of cardamom

### **Preparation**

Spiced syrup:

Boil the water and sugar. Infuse the spices in the lukewarm syrup (time according to taste). Sieve.

Plating:

Infuse the cherries in the spiced syrup (cinnamon, nutmeg, cardamom). Leave to cool and place into a glass bowl. Add the scoop of Mövenpick Swiss Chocolate ice cream and garnish with chocolate shavings

