

# Black Forest Dessert Bowl

10 servings

## Ingredients:

2 packages of pumpernickel bread, finely crumbled

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½ cup of rum or brandy

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5 tbsp of cocoa powder

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5 tbsp of brown sugar

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2 bags of frozen wild berries

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1 can Bing cherries

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Merlot, pinch cinnamon

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1 pint of heavy whipping cream

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1 vanilla bean

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2 lemons

## Preparation:

Mix the crumbled bread with the cocoa powder, the sugar and the brandy (rum) and soak over night.

(I'll prepare that the day ahead)

Simmer the berries and the cherries in a ½ cup of Merlot and a ½ cup of cherry juice down to a syrupy consistence. Season with the remaining cherry juice and a pinch of cinnamon to taste. Let cool in freezer.

Whip the cream with the scrapings of the vanilla bean and the zest of 2 lemons to an almost stiff consistence.

Layer the soaked bread, the wild berry mousse and the cream in a glass bowl or wide wine glass. Repeat the layers one more time.