

Chocolate cake, dark chocolate ganache

Recipe for 4

Description

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Ingredients

Chocolate cake

- 125 Gr Egg
- 360 Gr Sugar
- 140 Gr Canola oil
- 85 Gr Cocoa powder
- 200 Gr Flour
- 7 Gr Baking powder
- 125 Ml 35% cooking cream
- 240 Ml Milk

Chocolate ganache

- 200 Ml 35% cooking cream
- 150 Gr Dark chocolate
- 50 Gr Butter

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **390 F°**

Prep

Cake

Sieve the flour, cocoa and the baking powder.

Break your eggs into a bowl.

Moulds or baking tray

At the bottom of your moulds, place some parchment paper. Grease them with butter before and after you put the paper.

If your moulds are not non-adhesive, sprinkle sugar after you greased them.

Chocolate biscuit

Ideally, beat together with your electric whisk the eggs, the sugar and the canola oil.

Once your emulsion is homogenous and light, pour it into a bigger bowl.

With a spatula, fold the flour, the cocoa and the baking powder into the egg mix.

While folding, add the milk and the cream 35% little by little.

Pour your mix into your mould or baking tray.

For a 24\8cm diameter mould, the cooking time is about 35 minutes the lower the heat to 335 degrees F and bake for an extra 12 minutes.

For a baking tray, for a 1.5cm thickness, count 25 minutes of baking.

Unmould as soon as possible when just out of the oven, be careful with how fragile the cake will be when hot.

Chocolate ganache

Bring your cream to a boil, place your chocolate in bowl and pour the cream onto it. Wait a minute, then delicately start mixing with a whisk, add the butter (ideally at room temperature)

Keep mixing until it is homogenous.

Plating

Possibilities are endless, make sure of a good volume, a good height.

Bon appétit!