Beetroot Chocolate Cake

INGREDIENTS

70 gr hazelnuts
3 eggs (medium size)
1 pinch of salt
125 g butter
160 g chocolate (70% cacao)
200 g beetroot
150 g light brown cane sugar
50 g fine polenta
1 tsp ground cinnamon
¼ tsp ground nutmeg
zest of 1 organic orange

butter and flour for the baking tin

garnish: icing sugar and candied beetroot

Serve with whipped mascarpone cream

PREPARATION

Preheat your oven with the **Twist Pad Flex® to 160°C CircoTherm®** and grease and flour a round baking pan (26 cm). Roast hazelnuts in a dry pan on **Induction Hob heat setting 8** or choose **Temperature Cooking with the Twist Pad Flex®** and roast hazelnuts at **140 °C** for approx. 10 minutes, until fragrant and golden. Allow to cool down.

Wash and peel beetroot. Use a zester and keep a few beetroot rasps for garnishing. Chop the rest of the beetroot. Blend beetroot with sugar and hazelnuts in a food processor.

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PREPARATION

Separate the eggs. Add egg yolks to the beetroot and keep blending until you have created a smooth mass. Beat the egg whites with a pinch of salt until stiff and slowly fold in.

Choose **Temperature Cooking with the Twist Pad Flex®** and slowly melt butter and chocolate in a heat proof bowl over a pot with water at **70 °C**. Pour into a mixing bowl and mix with the beetroot mass. Add polenta, cinnamon, nutmeg and orange zest.

Add the batter to the baking tin and bake on shelf level 2 for approx. 50 to 55 minutes. Check with a toothpick if the cake is done. Remove the cake from the oven, allow to cool down for 10 minutes, then flip and completely cool off on a cake rack.

Garnish with icing sugar and decorate with a few beetroot rasps. Serving suggestion: Serve with whipped mascarpone cream (Mix mascarpone with icing sugar and vanilla extract to one's liking). Enjoy!