



COOKING PASSION SINCE 1877

BEETROOT CHOCOLATE CAKE

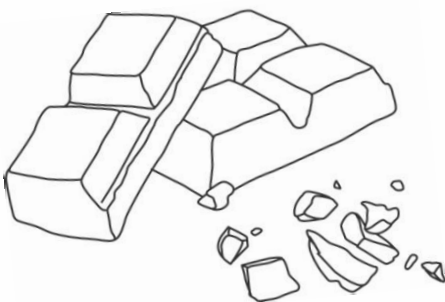


1 baking tin of 30 cm length

INGREDIENTS

70 gr **hazelnuts**
3 **eggs** (medium size)
1 pinch of salt
125 gr **butter**
160 gr chocolate (70% cacao)
200 gr beetroot
150 gr light brown cane sugar
50 gr 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

ALLERGENES HIGHLIGHTED IN BOLD



PREPARATION

Pre-heat your oven to 160°C CircoTherm®.
Roast hazelnuts in a pan until you can smell them slightly.
Allow to cool down.

Separate the eggs and beat the egg-whites with a pinch of salt until stiff. Slowly melt butter and chocolate in a pot.

Wash and peel beetroot. Use a zester and keep a few beetroot rasps for garnishing. Chop the rest of the beetroot and blend with sugar and hazelnuts in a food processor or blender. Add egg yolks and keep blending until you have created a smooth mass.

Pour into a mixing bowl and mix with the chocolate mass. Add stiff egg whites, polenta, cinnamon, nutmeg and orange zest.

Cover the inside of the baking tin with a bit of soft butter and sprinkled flour. Add the dough and bake on shelf position 2 for around 50 to 55 minutes.

Check with a toothpick if the cake is done.

Remove the cake from the oven, allow to cool down for ten minutes, then flip and completely cool off on a cake rack. Garnish with icing sugar and decorate with a few beetroot rasps.