



COOKING PASSION SINCE 1877

## ULTIMATE CHOCOLATE CAKE



12 Pieces

### INGREDIENTS

#### INGREDIENTS FOR THE CAKE

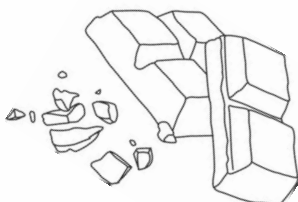
200 gr unsalted **butter**  
200 gr caster sugar  
4 large **eggs**  
150 gr self raising **flour**  
50 gr cocoa powder  
1 tsp **baking powder**  
50 gr dark chocolate melted

#### INGREDIENTS FOR THE GANACHE

400 ml **double cream**  
150 gr dark chocolate, roughly chopped  
150 gr **milk chocolate**, roughly chopped  
30 gr unsalted **butter**, roughly chopped

**Chocolate flakes** to finish

ALLERGENES HIGHLIGHTED IN BOLD



### PREPARATION

Mix all the ingredients for the cake in a bowl except for the chocolate and whisk for 2 minutes with an electric whisk or a stand mixer until light and fluffy. Preheat the oven to 180° C CircoTherm® hot-air system. Grease and line 2 x 8 inch round cake tins.

Now add the chocolate and fold it in. Pour it equally into the 2 prepared tins and bake for 30-35 minutes until the skewer inserted comes out clean. Leave it aside to cool completely.

Make the ganache by heating the cream in a pan and just before it comes to a boil take it off the heat. Put both the chocolates in a bowl and pour the hot cream on top. Leave it for a few seconds and then stir it well so that all the chocolate has melted. Now add the butter and mix until the butter has melted. Cover the ganache with cling film and leave it in the fridge to cool for 10-15 minutes.

Place one cake on a serving plate. Spread half the ganache on top and place the second layer of cake. Spread the rest of the ganache.

Finish with some chocolate flakes and serve.