

Chocolate cake, dark chocolate ganache, vanillia custard,

Recipe for 4

Description

Ingredients

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

Custard

- 250 Ml Milk
- 60 Gr Sugar
- 3 Unit(s) Egg yolk
- 1 Unit(s) Vanilla bean

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

Weigh all the ingredients

Cake

Sieve the flour, cocoa and baking powder threw a medium mesh sieve.

Break the eggs in a bowl.

Mould

Butter your trays and cover with baking paper. Butter on top of the paper. Sprinkle some sugar on top.

Cake

With an electric mixer, whisk the eggs, sugar and canola oil.

Once smooth pour into a large bowl.

Using a spatula, gently fold in the flour, the cocoa powder and the baking powder.

Slowly add milk and cream while folding.

Pour in your moulds.

For a rectangular mould of about 9 inches x 3 inches, bake for 35 min, then lower the oven at 335°F and bake for another 12 minutes.

If you are using a pastry tray of about ½ inch thick, bake for 25 minutes only.

Remove from oven and from the mould right away

Custard

Bring the milk to a boil with part of the sugar and the vanilla bean split and scrapped.

In a bowl, whip the eggs and the rest of the sugar until white.

Once boiling, pour half of the milk onto the eggs and sugar mix and mix well to avoid cooking the yolks.

Pour back into the pot, lower the heat and mix non stop with a wooden spatula. Cook until the cream become more stiff (82°C) maximum.

Pour in a bowl and put on ice to cool down right away.

Ganache

Bring to a boil the cream, and pour onto the chocolate.

Wait 1 minute and slowly whisk, then add butter. Mix until smooth.

Plating

Different possibilities here; just make sure to dress the plate with enough high.

Bon appétit!