

CHOCOLATE RASPBERRY CAKE

GATEAU CHOCOLATE FRAMBOIS



Serves: 8-10

Preparation: 2 ½ hours

Cook: 8 minutes

Refrigerate: 1 hour, 10 minutes

INGREDIENTS

For the Sponge

4 Egg yolks
125g Caster sugar
4 Egg whites
90g Flour, sifted
30g Unsweetened cocoa powder,
sifted

For the Raspberry Syrup

100ml Water
50g Caster sugar
50ml Raspberry liqueur

For the Chocolate Mousse

250g Dark (55%) chocolate
500ml Whipping cream

For the Chocolate Glaze

140g Dark chocolate
200ml Whipping cream
25g Mild honey

Decoration

350g Fresh raspberries

METHOD

Preheat the oven to 180°C (350°F). Prepare one or more baking trays, depending on the oven size. Trace 3 circles (20 cm) on baking parchment and turn the marked side over onto the baking tray(s).

Sponge

Combine the egg yolks and 60g of the sugar; beat until the mixture is pale yellow and creamy. In a separate bowl, whisk the egg whites, gradually adding the remaining sugar, until the whites are smooth and shiny and stiff peaks form. Gently fold in the egg yolk-sugar mixture, then the sifted flour and cocoa powder. Fit a piping bag with a plain round nozzle and fill it with the sponge batter. Start piping in the centre of the traced circles, working outwards in a spiral until filled. Bake approximately 8 minutes; set the discs aside until required.

Raspberry Syrup

Place the water and sugar in a saucepan over low heat, stirring until the sugar is dissolved then bring to the boil. Remove from the heat; cool. Add the raspberry liqueur to the cold syrup.

Chocolate Mousse

Roughly chop the chocolate and place it in a bowl and melt over a slowly simmering bain-marie until the temperature reaches approximately 45°C on a digital thermometer. Beat the cream until firm peaks cling to the whisk. Whisking quickly, add about 1/3 of the whipped cream to the hot chocolate. Pour the mixture over the remaining cream and fold in gently with the whisk or a spatula to evenly blend the ingredients.

Chocolate Glaze

Finely chop the chocolate and place in a bowl. Heat the cream and honey in a small saucepan until simmering and pour over the chocolate, stirring gently until evenly combined.

Place one of the sponge discs on a rack, and brush with raspberry syrup. Spread with 1/3 of the chocolate mousse, and arrange 1/3 of the raspberries on the mousse. Place the second disk on the rack, brush with the raspberry syrup then place it on top of the first layer. Spread it with another 1/3 of the chocolate mousse, and arrange another 1/3 of the raspberries on the mousse. Place the remaining sponge disk on

METHOD (continued)

top. Cover the entire surface of the cake with the rest of the chocolate mousse and refrigerate for 20 minutes. Reheat the chocolate glaze and pour it over the cake; use a palette knife to spread it evenly over the top and around the side. Refrigerate for at least 50 minutes to set the glaze. Before serving, decorate with the remaining raspberries.

Bon Appétit!