



Chocolate soft cake

⚙️ DIFFICULTY
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📅 NUMBER OF SERVINGS
8

🕒 PREPARATION TIME
10 minutes

🔥 BAKE TIME
10 minutes

SOFT CAKE

115 g Butter

190 g Dark chocolate 60%

50 g Flour

150 g Golden Caster Sugar

200 g Whole eggs

CHOCOLATE GANACHE

180 g Cream 35% fat

15 g Golden Caster Sugar

175 g Dark chocolate 60%

PREPARATION

PREPARE THE GANACHE

- Boil the cream with the **Golden Caster Sugar** in it. Leave to cool down to 80°C and pour on the chocolate. Mix the preparation until smooth.
- Pipe the ganache into 4cm Ø round moulds and freeze.

PREPARE THE SOFT CAKE

- Melt the butter and chocolate.
- Mix together the flour and **Golden Caster Sugar**.
- Add the flour in the melted chocolate and fold it in, then add the eggs and fold them in until the dough is smooth.
- Pour 80 g of dough in 6cm Ø round shapes. And place in the refrigerator for 2 hours.
- Add a ganache insert in the middle of the mould.
- Bake for 10 minutes at 190°C.