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Chocolate cake with filigrain

You can make this beautiful chocolate cake with filigrain yourself, just follow the step by step explanations in our recipe. The basis of this cake is made with the FunCakes mix for Chocolate Sponge Cake. After baking and filling, you cover the whole cake with the cream, before you put the chocolate filigrain around it. This cake is perfect as a dessert or with some coffee.

Boodschappenlijstje



PME Cake Leveler Small 25cm

CL12
€5.79



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

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Other materials:

- 3 eggs (approx. 150 gram)
- 25 gram butter
- 255 ml water
- Red jam
- 4 pins
- Baking paper

Cut two strokes of 30 cm long by 10 cm wide of baking paper. Put 300 gram of dark chocolate melts in a bowl suitable for the microwave. Place the bowl in the microwave and melt the calllets at 800-1000 Watt. Remove the bowl every 15 to 20 seconds from the microwave and stir it so the temperature of the chocolate is equally spread and the melts don't burn. Continue this procedure until the chocolate is almost completely melted. Little pieces of melts should still be visible in the bowl. Stir well until all the pieces of chocolate have dissolved and you have a slightly thickened liquid: the chocolate is now tempered and ready to use.

Put a part of the chocolate in a decorating bag en fill the paper with overlapping circles. Allow the chocolate to harden (2 to 3 minutes). Put the dummy on a plate. Lay the stroke of paper with chocolate on the dummy and put the ends together with the pins. Leave it stand for 15 minutes until the chocolate is hard. Remove the stroke from the dummy and carefully put it up right. Repeat this for the second stroke.

Preheat the oven on 180°C (convection oven 175°C). Ingredients need to be at room temperature. Put 250 gram mixture, 3 eggs and 55 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in the center in 30-35 minutes.

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Make sure that all the ingredients for the buttercream are at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 250 grams of unsalted butter for approximately 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Melt 200 gram milk chocolate melts au bain marie or in the microwave. Let the chocolate cool down a bit and beat it true the buttercream.

Cut the cake into 4 layers. Cover the bottom part with jam, put the second part on top and cover this with the chocolate cream. Place the third layer on top and cover this one with jam. Than place the last layer on top and cover the whole cake with the chocolate cream. Put the cake on a cake scale.

Carefully remove the baking paper from the chocolate and put it around the cake. At last, put the currants on the cake. When cutting the cake you break down one stroke of the chocolate and press it against the cake.