



Death by Chocolate

We can taste the chocolate from here... This stunning cake is filled with chocolate and finished with a delicious chocolate ganache. Perfect for the chocolate lover!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€6.76



Callebaut Chocolate Callets Milk 1kg

CB424713
€23.19



Callebaut Chocolate Callets White 1kg

CB424706
€21.55



FunCakes Chocolate Chunks Dark 350g

F30135
€12.89



FunCakes Chocolate Chunks Milk 350g

F30140
€12.85



FunCakes Chocolate Drops Dark 350g

F30120
€12.59



FunCakes Chocolate Drops Milk 350g

F30125
€11.89



FunCakes Chocolate Drops White 350g

F30130
€12.29



FunCakes Deco Melts White 250g

F25110
€4.45



PME Easy Cut Dowels 30cm pk/4

DR212
€3.29



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Disposable Decorating Bags 40cm pk/12

03-3102
€6.85

Other materials:

- 5 eggs (approx. 250 gram)
- 105 gram unsalted butter
- 210 ml water
- 800 ml tenable whipping cream
- Clean secateurs to cut the dowels to the correct size

Make the chocolate ganache a day ahead. Bring 600 ml cream to the boil, remove the pan from the heat. Add all the 900 grams of chocolate at once. Stir vigorously until there are no lumps anymore. Let it cool down for a night, it should have the thickness of a chocolate paste.

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 1kg mixture, 5 eggs, 105 gram butter and 210ml water in a bowl. Mix on low speed for 3 minutes to a thick batter. Add 30 chunks milk, 30 gram chunks dark, 30 grams drops dark, 30 grams drops white, 30 gram melts milk and 30 gram melts white to the batter. Line a baking pan with buttered baking paper and fill with 1/3 of the batter. Bake the brownie in 25 minutes. Let it cool down on a grid. The brownie remains reasonable soggy on the inside due to the addition of the melts. Repeat this two more times until you have three brownies.

Bring 200 ml cream to the boil, remove the pan from the heat. Add all the 400 grams of white chocolate at once. Stir vigorously until there are no lumps anymore. Let it cool down for a night, it should have the thickness of a chocolate paste. Use this ganache as the filling of the cake.

Stack the brownies on each other with a layer of ganache between. Insert three dowels in the cake and cut them to length with the secateurs. This is against sliding.

Cover the top of the cake with a thick layer of ganache and the sides with a thin layer.

Take a decorating bag, cut the top off and insert tip 1M and fill with the ganache. Pipe rosettes along the cake. As finish you pipe a shell border along the bottom.