



Chocolate cake with cocoform

Did you always wanted to make a stacked cake with cocoform chocolate? In this recipe we explain it step by step! We will fill this cake with a delicious chocolate cream. This cake is ideal as a birthday cake but can also be used as a dessert.

Boodschappenlijstje



FMM Smoother

CUTSMO
€5.29



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05



PME Deep Round Cake Pan Ø10x7,5cm

RND043
€6.05



PME Cake Leveler Small 25cm

CL12
€5.45



Rainbow Dust Essentials Edible Glue 50g

RD9340
€4.79



FMM Cutter 5 Petal Rose 75mm

CUTROP75
€3.65



Patisse Silicone Brush 27cm

P10312
€1.99



PME Pattern Edge Side Scraper set/4

PC50
€5.89



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€8.95

Other materials:

- 360 gram butter
- 7 eggs
- Sharp knife
- Scissors
- Black ribbon

Preheat the oven to 180°C (convection oven 175°C) . Put the 600 gram mix for chocolate biscuit into a bowl and add 120 ml of water and 7 eggs to it. Mix for 7 minutes at the highest speed, then 3 minutes on the lowest speed. Meanwhile lubricate the baking pans with silicone brush and cake release. Fill the baking pans with the mixture, until they are approx. half full. Bake them in approx. 35 minutes. Remove the smallest pan 5 minutes earlier out of the oven. Remove them after baking from the pans and cool them down on cooling grid.

Mix 450 gram mix for buttercream with 450 ml of water and let it rest for an hour. Let the butter come to room temperature. Beat the butter lightly and add this spoon by spoon to the mixture. Mix it for another 8 minutes until you have a smooth cream.

Melt the different chocolate melts in au bain marie or in the microwave and let them cool to room temperature while stirring. Divide the buttercream over 3 cups (235 grams , 325 grams and 400 grams). Add, while mixing the melted chocolate. Put the white chocolate in 235 grams of butter cream, the milk chocolate with the 325 grams of cream and dark chocolate to the 400 grams. Beat the buttercream with chocolate to a smooth cream.

Put the smallest cake on a gold silver cardboard and cut the cardboard tight to the edge. If the cake is covered later, the board is no longer visible. Cut the cake with the cake leveller 2 times and put between each layer some white chocolate cream. Stack the cake again and cover it with the white chocolate cream. Make the sides as smooth as possible with a palette knife or scraper side. Place the cake in the fridge to stiffen. Do the same with the middle cake and the milk chocolate cream and the largest with the dark chocolate cream.

Mix the white cocoform with 100 grams of fondant and knead it well. Knead true the milk cocoform, 150 gram fondant and true the dark one, 200 gram fondant. Get the smallest cake from the refrigerator and wait for it to warm up while you roll out the fondant. Cover the cake, cut the remaining fondant off it and make the cake smoother with a smoother. Repeat this for the other cakes.

With the remains coco form / fondant you can make the roses. Roll this into a ball of approx. 1.5 cm and make it a point. Roll the cocoform thin and cut per rose three times the five petal cutter out. Put on the first a little glue on the cone, place it pointing up at the center of the flower outstretched. Roll the leaves one by one around the cone. Repeat this so that you get roses in 3 different colors.

Stack the cakes together. Cut out the dowel rods above the same height as the cake. You need 4 dowels for the bottom cake and 3 dowels for the middle cake. Stick them in the cake so that they include the following fall and stack the cakes together. At last, place the roses on the cakes and place a ribbon around them.



Bon appetite!

Made possible by Squires Kitchen.

