



Chocolate cakes

Would you like to server a beautiful creations for your guests? Then make these chocolate cakes with cocoa! This top of the cakes is decorated with chocolate shaped in a structure mat, which gives you beautiful patterns. After that we will finish the cakes with a chocolate fondant rose and a leaf of gold.

Boodschappenlijstje



Sugarflair 24 Carat Gold Leaf Transfer

G101
€7.79



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85



FunCakes Chocolate Melts Dark 350g

F30105
€9.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Flavoured Sugar Paste
Choco 250g

F20430
€3.19



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Almond Flour Extra Fine
125g

F54625
€6.65

Other materials for 2 cakes:

- 125 ml water
- 150 gram butter
- 125 gram sugar
- 4 eggs, separated
- Cocoa

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Melt 50 gram white chocolate carefully in the microwave at 360 watt, 20 seconds every time. Put a scoop of chocolate on the mat. Use the scraper to get the chocolate in the mat and then scrape of the remaining chocolate. Melt 400 gram dark chocolate and keep this warm at 30°C. After the white chocolate has stiffen (approx. 10 minutes), put a scoop of dark chocolate on the pattern mat and spread until you have a layer of approx. 2 to 3 mm. Put it in a cool place to harden.

Preheat the oven to 180°C (convection oven 160°C). Mix 125 gram butter and 125 gram sugar together and beat it till a light cream. Beat the egg yolks and mix 200 gram of almond flour through it. At last stir 200 gram of melted chocolate trough the mixture. Whisk the egg whites in another bowl with the mixer until they are stiff and carefully mix it through the chocolate mixture. Fill the baking pan with the batter and bake it for approx. 20 minutes. Remove the cake for the oven and let it stand for 10 minutes. Then let it cool down on a slice of baking paper.

In the meanwhile, make the buttercream. Beat 150 grams of unsalted butter for approx. 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. Then add the remaining melted chocolate. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

When the cake has cooled down you cut out 4 rounds with the cutter. Stack two rounds on each other with a layer of chocolate cream between. Also cover the outside of the cake with the cream. Leave the cakes for approx. 20 minutes in the fridge. Put the cocoa powder in a scale and gently roll the cakes in the cocoa, so that it covers the whole cake.

Now carefully remove the chocolate for the pattern mat. Break it into slice that cover the top of the cake. Make from chocolate fondant small roses and powder them with the gold dust. At last, place the roses on the cakes and decorate them with a slice of gold leaf.