



Chocolate ganache harde wener with berries

This harde wener with chocolate ganache and fruits will be loved by everybody. This cake is made of the FunCakes mix for Sweet Cookie & Crust.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Callebaut Chocolate Callets -Dark- 1 kg

CB424737
€24.15

Other materials:

- 155 gram unsalted butter
- 1 egg
- 50 gram flour
- Tablespoon cocoa powder
- 2 tablespoons Nutella
- 300 ml whipping cream
- 250 gram fresh blackberries
- 250 gram fresh blueberries
- Foil

Mix 500 gram mix for Sweet Cookie & Crust with 155 gram butter, 1 egg, 50 gram flour, cocoa powder and Nutella in a bowl with the dough hook. Knead by hand until a firm dough. Wrap it in foil and place in the refrigerator for at least an hour. It is ideally better to make the dough a day ahead.

Preheat the oven to 200°C (convection oven 180°C) and lubricate the baking pan with the cake release. Roll the dough between two sheets of parchment paper to a square piece with a thickness of less than one cm. Put the dough on the baking pan and gently press with your fingers the dough into the mold. Trim the excess edges with a sharp knife. Place a piece of parchment paper on the dough and place the baking beans on the paper. Bake the cake in approx. 20 minutes with baking beans. After 20 minutes remove the parchment paper with the baking beans and bake the cake for another 5 minutes with the baking beans. Let the cake cool for 15 minutes and then carefully remove the edge of the pan and let it cool further without the edge.

Put the whipping cream in a glass bowl and heat it in the microwave until it bubbles. Add all the chocolate at once and stir until a nice smooth shiny mass. Pour the mass onto the cake. Place the cake in the refrigerator to let it stiffen. Decorate the cake with blackberries and blueberries. You also sprinkle some icing sugar on top.