



White chocolate cake with raspberries

White chocolate cake with raspberries, a perfect summer combination! This cake easily made with the steps in our recipe. The filling of the cake contains out of white chocolate ganache and a raspberry buttercream. And off course finished with raspberries.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€3.96



FunCakes Deco Melts Raspberry Flavour 250g

F25315
€4.59



FunCakes Chocolate Melts White 350g

F30115
€13.99



Callebaut Chocolate Callets White 1kg

CB424706
€21.55



FunCakes Flavour Paste Raspberry 120g

F56240
€5.89



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.05

Other materials:

- 4 eggs (approx. 200 gram)
- 25 ml water
- 300 ml unbeaten cream
- 150 gram butter
- Raspberries
- Baking paper

First make the chocolate ganache, you can also do this a day ahead. Heat 300 ml unbeaten cream in a pan and dissolve 600 gram white chocolate while stirring. Put the ganache, covered, away on a cool place to stiffen.

Then make the chocolate pieces. Melt 50 gram pink chocolate in the microwave and use it fill up a decorating bag. Use the bag to make some figures on a sheet of baking paper. Melt 400 gram white chocolate and use a spatula to spread it over the baking paper. Let it stiffen.

Preheat the oven to 175°C (convection oven 160°C). Make sure all the ingredients are at room temperature. Mix 250 gram mixture with 4 eggs and 25 ml water. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Fill an ingreased baking pan with the batter and bake the cake in 30-35 minutes.

Add 125 ml of water to 125 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. 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. Add the raspberry flavour. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Beat the ganache until it is a solid light cream. Cut the cake three times after it has cooled down. Fill two layers with the raspberry cream and one layer with the chocolate ganache. Cover the whole cake with the ganache. Break the chocolate slice and press the slices on to the cake. Decorate the cake with some raspberries and a green leaf.