



LA MAISON DU CHOCOLAT
PARIS

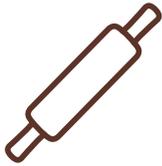


RECIPE – PLEYEL CAKE



*Soft cake with dark chocolate and almonds
by Nicolas Choiseau*

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SERVES 6

Preparation time : 20 minutes

Cooking time : 20 minutes

INGREDIENTS

- 100 g of 'Noir Equilibré' 66% dark chocolate
- 100 g of 'Noir Robuste' 74% dark chocolate
- 5 eggs
- 180 g unsalted butter
- 10 g vanilla extract
- 200 g icing sugar
- 1 pinch of salt
- 20 g caster sugar
- 100 g of French T45 white flour (alternatively try '00' flour)
- 75 g ground almond

- ◆ Preheat your oven at 200°C (400°F)
- ◆ Grease a 25 cm long loaf tin and set aside in a cool place.
- ◆ Break the chocolates into pieces, add to a heatproof bowl with the butter and slowly heat over a pan of water.
- ◆ Separate the egg whites from the yolks, and set the whites aside in a large bowl.
- ◆ Once the chocolate and butter has melted, add the following ingredients to the mixture in this order: egg yolks, vanilla extract, icing sugar and ground almonds. Remove from the heat and add the flour.
- ◆ Whisk the egg whites until stiff and add a pinch of salt, then add the caster sugar in three intervals while whisking until the mixture firms up a little.
- ◆ Carefully combine the egg whites with the chocolate mixture until they have come together to form a consistent mix.
- ◆ Flour the cake tin and pour in the cake batter before baking in the oven for 20 minutes.
- ◆ Check your cake is ready by inserting the blade of a knife into the centre; it should come out clean when cooked.

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