

Caprese Cake

Ingrédients

- 160g dark chocolate
- 120g butter
- 4 eggs, separated
- 140g granulated sugar
- 175g almond flour

Préparation

1. The torta caprese, as its name does not indicate, is not a tart but an ultra-moist and melting chocolate cake, made with almond flour and therefore gluten-free.
2. The recipe is very, very simple, and it is even better than it is easy to make.
3. I found it in the recipes offered by the Kenwood Cooking Chef, my brand new (and perfect) robot that weighs, heats, cooks, mixes, and much more!
4. If you are interested, you have 3 free accessories with the code ILETAITUNGATEAU for the purchase of a Cooking Chef (commercial collaboration).
5. Ingredients: I used the Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
6. I used Koro almond flour: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
7. Equipment: Kenwood Cooking Chef Robot 22cm ring Preparation time: 20 minutes + 30 minutes cooking time For a 20 to 22cm diameter cake: Ingredients: dark chocolate butter 4 eggs, separated granulated sugar almond flour Recipe: Whisk the egg yolks with the sugar.
8. Add the almond flour (sifted if you don't want to end up like me with small "lumps" of almond in the cake, even if it was very good like that).
9. Gently melt the chocolate and butter.
10. Combine the two mixtures.
11. Beat the egg whites until stiff, fold them gently into the previous mixture.
12. Pour the batter into a buttered and floured cake pan or lined with parchment paper.
13. Bake in the preheated oven at 180°C for about 30 minutes (a knife blade should come out dry).
14. Let cool, then unmold and enjoy!