

Peanut & chocolate marble cake (Pascal Hainigue)

Ingrédients

- 150g sugar
- 200g peanuts
- 60g butter
- 110g sugar
- 15g cocoa powder without sugar
- 51g egg (1 egg)
- 1.5g salt
- 93g cream 35% fat
- 100g flour
- 2.5g baking powder
- 60g butter
- 110g sugar
- 50g peanut praliné
- 50g egg (1 egg)
- 1.5g salt
- 90g cream 35% fat
- 95g flour
- 2.5g baking powder
- 50g cream 35% fat
- 25g glucose
- 100g sugar
- 1.5g salt
- 75g butter
- 40g peanuts
- 7g sugar
- 2ml of water (20g)
- 2ml peanut oil (20g)
- 100g chocolate
- 15ml grape seed oil
- 20g roasted peanuts

Préparation

1. There is already quite a few recipes of marble cakes on my blog, but when I saw this one in the last issue of *Fou de Pâtisserie*, I couldn't resist !
2. This time it's a chocolate and peanut marble cake, with peanut and chocolate glaze, caramelized peanuts and caramel pieces.
3. These last two elements are completely optional, you can very well just make the cake and its frosting, you will save time if you are in a hurry, and you will already have a delicious and very beautiful cake !
4. The proportions indicated for the peanut praline and for the caramel are too large, but these are difficult preparations to make in small quantities; the praliné can be kept very well for several weeks or even months, and the caramel can also be kept in the refrigerator for several days and can be eaten with pancakes, yogurts, etc.
5. Roast the peanuts in the preheated oven at 150°C for about 20 minutes (you can roast the peanuts for the caramelized peanuts for decoration and those for the glaze at the same time); the peanuts should be golden and very fragrant when removed from the oven.
6. With the sugar, make a caramel.
7. Pour it over the peanuts, allow to cool completely then mix until you have a praliné.
8. Cacao batter : butter sugar cocoa powder without sugar egg (1 egg) 1.

9. salt cream 35% fat flour 2.
10. baking powder Mix the softened butter with the sugar and salt with a spatula .
11. Add the egg, then the flour, cocoa and yeast previously mixed and sieved.
12. Finish by adding the cream.
13. Peanut batter : butter sugar peanut praliné egg (1egg) 1.
14. salt cream 35% fat flour 2.
15. baking powder Mix the softened butter with the praliné, sugar and salt with a spatula.
16. Add the egg, then the flour and the yeast previously sifted and mixed.
17. Finish by adding the cream.
18. Cooking : Alternate the two batters in the buttered or lined with parchment paper cake pan.
19. Pipe a thin line of butter in the center of the cake.
20. Bake for 1 hour and 10 minutes in the oven preheated to 165°C.
21. When the cake is baked, unmold it and let it cool on a wire rack.
22. You can put it in the freezer before glazing it, I didn't and the glazing held up well anyway!
23. Caramel : cream 35% fat glucose sugar 1.
24. Make a caramel with the sugar and glucose.
25. Separately, heat the cream.
26. Pour the hot cream on the caramel, stirring well, then add the salt and cook until it reaches a temperature of 138°C.
27. Add the butter cut into small pieces, then pour onto a baking sheet covered with a silpat or parchment paper.
28. Let cool.
29. Roast the peanuts if you haven't done it at the same time as for the praliné.
30. Make a syrup with water and sugar, and bake it up to 120°C.
31. Pour the peanuts into the syrup, then continue to cook, stirring until the peanuts are nicely caramelized.
32. Finish by adding the oil.
33. Melt the chocolate with the oil.
34. Add the crushed peanuts.
35. Pour the chocolate frosting over the cake, then decorate with caramelized peanuts, caramel pieces and fleur de sel.
36. Let the frosting crystallize, then enjoy!