

Chocolate cake (Karim Bourgi)

Ingrédients

- 100g softened butter
- 2g of salt
- 100g egg yolks (about 6 yolks)
- 200g caster sugar
- 60g of liquid cream with 30% fat
- 100g hazelnut powder
- 125g dark chocolate with 70% cocoa (I used Valrhona Caraïbes with 66% cocoa)
- 100g T55 flour
- 25g cocoa powder without sugar
- 150g egg whites
- 35g caster sugar
- 80g chocolate chips (half Caraïbes, half Dulcey for me)

Préparation

1. Let's continue to discover easy recipes shared by pastry chefs during this period of confinement!
2. Today it's Karim Bourgi's chocolate cake, a cake that is well chocolatey, but also soft (with a crispy crust), dense, and above all delicious !
3. It is very simple and quick to prepare :-). The hazelnut powder gives a really good chocolate-hazelnut taste but you can always replace it with almond or coconut powder (or other) if necessary!
4. Mix the softened butter with the salt, the egg yolks and the sugar.
5. Add the cream, the hazelnut powder, the melted chocolate and the cocoa powder.
6. Separately, whisk the egg whites with 35g of sugar.
7. Take a small portion and add it to the previous batter.
8. Then add carefully the remaining part of egg whites, and the chocolate chips.
9. Pour the batter into a cake pan, and bake it in the preheated oven at 150°C for about 1h20 (check the cooking from 1:10 baking with a knife blade).
10. Let it cool down a few minutes, then unmold it and enjoy !