

# Chocolate & vanilla marble cake (François Perret)

## Ingrédients

- 110g T55 flour
- 3g baking powder
- 60g softened butter
- 150g caster sugar (I only used 120)
- 2g vanilla powder (I used a pod)
- 2g salt
- 1 egg(50g)
- 100g cream 35% fat
- 100g T55 flour
- 3g baking powder
- 60g softened butter
- 150g caster sugar (I used 120)
- 1 egg
- 20g cocoa powder
- 2g of salt
- 100g cream 35% fat
- 125g of water
- 25g caster sugar
- 8g dark rum
- 385g of dark chocolate
- 130g grape seed oil or sunflower oil

## Préparation

1. I bought the book « Instants sucrés au Ritz Paris » by François Perret a few months now, and after the hazelnut « barquettes » I wanted to make his marble cake, known as one of the best.
2. The recipe indicates that the proportions are for two 24cm cakes, which I can hardly believe since I followed these proportions and that I had enough to make a 20cm cake and that I had little batter left.
3. So I think that the quantities correspond rather to a single 26cm cake.
4. On the other hand, having only one cake to imbibe and glaze, I reduced the proportions of the punch and glaze, the quantities indicated below are those that I used.
5. Another change I made, I lowered the amount of sugar, the original recipe and my amount are both listed for you to choose.
6. Finally, the recipe is quick to make (if you do not have a food processor, I advise you to use a hand blender after adding each ingredient), however you must be patient if you want to glaze the cake since it must first be frozen.
7. Fortunately, the frosting is not at all essential to enjoy the cake, you can very well bake your cake, soak it, let it cool and eat it this way !
8. In the bowl of a food processor, mix the butter, sugar, vanilla and salt.
9. Without stopping the robot, add the egg and continue mixing.
10. Mix the batter to remove it from the sides using a maryse, then add the sifted flour and yeast, and the cream.
11. Mix again for a few seconds to have a smooth and homogeneous batter.
12. Pour the batter into a pastry bag and put it in the fridge until cooking.
13. In the bowl of the food processor, mix the butter, sugar and salt.
14. Without stopping the robot, add the egg and continue mixing.

15. Mix the batter to remove it from the sides using a maryse/spatula, then add the sifted flour, cocoa and yeast, and the cream.
16. Mix again for a few seconds to have a smooth and homogeneous batter.
17. Pour it into a pastry bag and keep it in the fridge cooking.
18. Cooking : Some butter for the mold Preheat the oven to 145°C.
19. Butter or line with parchment paper your cake pan, then alternately pipe the chocolate batter and the vanilla batter in the center of your mold.
20. I tried two different ways, one by creating the marbling using a knife and the other by leaving the batter as it is after tapping the mold on the kitchen counter, and I had the best and prettiest result with the second way.
21. Then pipe a 2mm line of butter over the entire length of the cake.
22. Bake for 1 hour and 30 minutes, at the end of cooking a knife pressed in the cake should come out dry.
23. Bring the water and sugar to a boil.
24. Remove from the heat and add the rum.
25. When the cake is baked, wait 5 minutes then unmold it on a wire rack.
26. Soak it in syrup with a brush and allow it to cool completely.
27. When it is cold, place it in the freezer to be able to glaze it.
28. Melt the chocolate without exceeding 45°C.
29. When it is melted, add the grape seed oil, mixing well to have a shiny and homogeneous glaze.
30. Glaze the cake when it is frozen, then let it come back to room temperature.
31. Finally, enjoy !