

Marble cake (Cyril Lignac)

Ingrédients

- 30g butter
- 100g egg yolks
- 130g caster sugar
- 70g liquid cream 30 or 35% fat
- 100g T55 flour
- 2g baking powder
- 30g soft butter
- 80g egg yolks
- 110g caster sugar
- 20g cocoa powder
- 2g baking powder
- 90g T55 flour
- 60g liquid cream 30 or 35% fat
- 50g chopped almonds
- 225g milk chocolate
- 50g sunflower oil
- 50g milk chocolate
- 10g soft butter
- 90g hazelnut praliné
- 50g crêpes dentelles (crispy crepes)

Préparation

1. Let's continue discovering the marble cakes of pastry chefs, even if I have few left to test.
2. I hadn't yet tried Cyril Lignac's recipe, which is very tempting.
3. This cake is ultra regressive thanks to its milk chocolate icing, that hides a layer of crispy praliné.
4. In short, a delicious recipe once again, even if I still prefer François Perret recipe when considering the cake itself, this crunchy layer with praliné really makes a delicious cake !
5. Melt the butter.
6. Whisk the egg yolks with the sugar, then add the cream and the sifted flour and baking powder with a gentle whisk.
7. Finally, add the melted butter.
8. Melt the butter.
9. Whisk the egg yolks with the sugar, then add the cream and sifted flour, baking powder and cocoa with a gentle whisk.
10. Finally, add the melted butter.
11. Cooking : Alternate the plain and cocoa pastes in the buttered and floured or parchment-lined cake tin.
12. Bake in the preheated oven at 165°C for 45 minutes (for me, it took more like 1 hour, check with a knife).
13. Leave to cool.
14. Roast the chopped almonds at 210°C for 5 minutes.
15. Melt the chocolate at 45°C then add the sunflower oil and almonds.
16. Set aside at room temperature.
17. Melt the chocolate and add the praliné and the crêpes dentelles.
18. Then, add the butter.

19. Spread the mixture on a sheet of baking parchment and cut out a rectangle the size of the cake tin.
20. As I didn't want to cut the pretty bump on my cake, I simply spread the praline crust on my cake with a spatula and then let it crystallize in the refrigerator.
21. Finishing and icing : Reheat the icing around 35°C.
22. Pour the icing on the cake previously placed on a wire rack.
23. Allow to crystallize, then enjoy !

Recette imprimée depuis www.iletaitungateau.com