

Passionfruit cake with milk chocolate icing

Ingrédients

- 60g butter
- 4 eggs
- 120g sugar
- 200g passionfruit puree
- 50g liquid cream (30% fat)
- 7g baking powder
- 200g flour
- 50g passionfruit puree
- 80g water
- 40g of sugar
- 250g of milk chocolate (I used Bahibé 46% from Valrhona)
- 65g of neutral oil (for example, grape seed oil)

Préparation

1. After the raspberry cake, here's the one with passion fruit purée.
2. This time, no icing using Valrhona's inspiration range (although the cake would surely be delicious with a passion-inspired icing), I felt more like making a milk chocolate icing, since the passion & milk chocolate combination is one of my favourites !
3. If you've never tried it, I can only advise you to try it, you'll love it ;-). As often, I used a milk chocolate with high percentage in cocoa (so less sugar and more taste), the Bahibé 46% cocoa from Valrhona but you can use the one you want, even if I advise you a minimum of 40%.
4. Melt the butter first, then let it cool.
5. Whisk the eggs with the sugar, then add the passionfruit puree and the cream.
6. Add the flour and the sifted baking powder, then finish with the melted butter.
7. Pour the dough into the buttered and floured cake tin (or lined with parchment paper), then bake at 160°C for about 1 hour (check with a knife stuck in the cake, baking time may vary depending on the oven).
8. A little before the end of cooking, prepare the passionfruit punch.
9. When the cake is baked, unmould it and let it cool on a rack.
10. Bring all ingredients to a boil in a saucepan.
11. When the sugar is completely dissolved, remove the saucepan from the heat.
12. Soak the hot cake with a brush.
13. Melt the chocolate in a double boiler, then add the oil.
14. Mix well, then wait until the icing is between 30 and 35°C before pouring it over the cake placed on a wire rack.
15. Let it crystallize, then enjoy !