

Marble cake (Frédéric Bau)

Ingrédients

- 25g whole milk
- 100g butter
- 125g whole eggs
- 60g icing sugar
- 125g T45 flour
- 5g baking powder
- 65g honey
- 2 pinches of fleur de sel
- 75g of dark chocolate with 55% cacao
- 20g cold whole milk
- 150g Dulcey chocolate
- 15g fresh ginger juice or 60-70g fresh ginger

Préparation

1. I continue in my series of marble cakes by pastry chefs with the version by Frédéric Bau, the chef of Valrhona.
2. A plain & chocolate version that seems classic at first glance but is not really classic thanks to its dulcey and ginger "filling".
3. I discovered this association with this recipe and it's really delicious, the two go together wonderfully !
4. Melt the butter.
5. Sift the flour, icing sugar and baking powder and add the fleur de sel.
6. Whisk the eggs with the honey.
7. Add the sieved powders, milk and melted butter at 45-48°C.
8. I separated the dough to add the chocolate at that time, before letting the dough rest in the fridge overnight, but as a result, the two doughs did not have the same consistency at all the next day when I piped them before baking.
9. So I would advise you to put the dough in the fridge once the milk and butter are added.
10. The next day, take the dough out of the fridge and remove of dough.
11. Melt the chocolate at 45-50°C.
12. Add the milk with a whisk, then add this mixture to the of plain dough.
13. Butter and flour the pan (or line it with parchment paper), then pour / pipe the two dough alternately.
14. Preheat the oven to 160°C, then put the cake in the oven for about 45 minutes (with my oven, the baking time was longer, check with the blade of a knife which should come out dry).
15. Let the cake cool down.
16. If you use fresh ginger: put it in the centrifuge to get of juice.
17. If like me, you don't have a centrifuge, you can grate the ginger and pass it through a muslin or a very fine sieve, or (which I did) use a garlic press and then pass the ginger through a sieve.
18. Dulcey chocolate at 45-50°C, then pour the ginger juice over it, stirring vigorously to obtain a shiny, elastic texture (like a ganache).
19. Pour the mixture into a piping bag and set aside at room temperature.
20. When the cake is cold, pierce holes in it with a knife or a fairly thin pick, then fill the holes inside with the dulcey-ginger ganache.

21. I used the rest of the mixture to decorate the cake (you can also make more or bigger holes).
22. Let it harden for a few minutes, then enjoy!

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