

Triple chocolate cake

Ingrédients

- 135g of flour
- 180g of sugar
- 25g of unsweetened cocoa powder
- 6g of baking powder
- 1 egg
- 45g of dark chocolate 80% cocoa
- 75g of butter
- 115g of whole milk
- 35g of milk chocolate 46% cocoa
- 35g of almond puree (or hazelnut)
- 40g of crumbled lace crepes
- 150g of white chocolate
- 80g of liquid cream
- 15g of neutral honey
- 250g of dark chocolate 66% cocoa
- 60g of neutral oil, such as grape seed oil
- 85g of milk chocolate 40% cocoa
- 15g of neutral oil, such as grape seed oil
- 20g of white chocolate

Préparation

1. And yes, despite a book and some recipes already present here, I always have new cake recipe ideas. So here I am with a triple chocolate cake, filled with a milk chocolate crisp and covered with a creamy white chocolate ganache.
2. The advantage of this insert cake mold is that it allows you to transform a simple chocolate cake into a "pretty" slightly more indulgent dessert!
3. But of course, if you don't have it, you can simply spread the crisp under the cake instead of filling it.
Equipment: Insert cake mold
Ingredients: I used Komuntu, Bahibé & Waina chocolates (which you can replace with Ivoire) from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
4. Mix the flour, sugar, cocoa, and baking powder.
5. Add the egg.
6. Melt the chocolate with the butter, then add them to the previous mixture.
7. Finally, add the milk, then pour the batter into the buttered & floured mold or lined with parchment paper.
8. Bake in the preheated oven at 160°C for about 1 hour, a knife inserted in the cake should come out dry at the end of cooking.
9. Let it cool for a few minutes, then remove the cake from the mold and let it cool completely.
10. Melt the chocolate, add the almond puree, and the crumbled lace crepes.
11. When the cake is cold, fill the insert with the crisp, then put it in the refrigerator to set.
12. Melt the chocolate.
13. Heat the cream with the honey, then pour it in three parts over the chocolate, mixing well after each addition.
14. Let it set, then spread the ganache over the cake.
15. Melt the dark chocolate and add the neutral oil.

16. Melt the milk chocolate and add the oil.
17. When the glazes are around 35%, pour the dark glaze over the whole cake placed on a rack.
18. Then, pour the milk chocolate glaze in places.
19. Finally, melt the white chocolate and "spray" the cake with a brush.
20. Let the glaze set before enjoying!

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