

Coffee & dulcey cake

Ingrédients

- 200g dulcey chocolate 110g butter
- 60g sugar
- 3 eggs
- 90g coffee (like an espresso)
- 70g flour
- 50g cornstarch
- 5g baking powder
- 100g liquid cream 2g coffee powder
- 155g sugar
- 45g semi-salted butter

Préparation

1. Here I am again with a chocolate cake that doesn't look like one !
2. I used Valrhona's Dulcey chocolate, a chocolate with a little caramelized taste that goes very well with coffee.
3. The cake is very simple to make and can be enjoyed on its own, but I wanted to add a delicious coffee caramel.
4. Melt the chocolate with the butter.
5. Pour this mixture on the eggs.
6. Add the sifted flour, cornstarch, salt and baking powder.
7. Pour into a mould 18cm in diameter, and bake at 180°C for 30 minutes.
8. Allow to cool before unmolding.
9. Heat the cream with the coffee.
10. Prepare a dry caramel with the sugar.
11. When it has a nice color, pour the cream little by little over it, stirring constantly.
12. Then add the butter cut in small pieces, mix well on the fire until the caramel is homogeneous, then remove from the fire and let cool.
13. When the cake and caramel have cooled down, pour the caramel over the cake and enjoy !