

Chestnut & blackcurrant cake

Ingrédients

- 140g chestnut cream
- 60g butter
- 2 eggs
- 30g chestnut flour
- 25g T45 flour
- 25g freeze-dried blackcurrant powder
- 15g sugar
- 10g honey
- 3g baking powder
- 150g liquid cream
- 60g mascarpone
- 30g powdered sugar
- 30g chestnut cream

Préparation

1. With spring coming, I'm in the mood for more color on my plate, so it was the perfect time to bring out this freeze-dried blackcurrant powder that I combined with chestnut cream in this simple recipe: a chestnut cream, chestnut flour & blackcurrant cake topped with a chestnut cream whipped cream, itself sprinkled with a little blackcurrant powder.
2. Prep time : 25 minutes + 15 minutes cooking For 6 servings : Chestnut & blackcurrant cake : chestnut cream butter 2 eggs chestnut flour T45 flour freeze-dried blackcurrant powder sugar honey baking powder Chestnut cream Mix the softened butter with the sugar and the honey then add the chestnut cream.
3. Then add the eggs one by one, followed by the blackcurrant powder, flour and baking powder.
4. When the dough is homogeneous, pour it into the moulds so as to fill a third of the height.
5. Add a little chestnut cream in the center, then cover with the rest of the dough (do not fill the molds completely, the dough will grow during cooking).
6. Bake in the preheated oven at 180°C for 15 minutes.
7. When removed from the oven, leave to cool for a few minutes before unmolding.
8. Chestnut & blackcurrant whipped cream : liquid cream mascarpone powdered sugar chestnut cream Blackcurrant powder Whip the liquid cream, mascarpone and powdered sugar.
9. Once the whipped cream has risen, add the chestnut cream.
10. Put the whipped cream in a piping bag fitted with a saint-honoré tip and pipe it onto the cooled cakes.
11. Sprinkle it with blackcurrant powder and enjoy!