

Mexican Chocoflan (Impossible Cake) – Ottolenghi Inspired

Ingrédients

- 80g sugar
- 190g flour
- 55g cocoa powder
- 90g softened butter
- 75g muscovado sugar
- 95g powdered sugar
- 2 medium eggs (100g)
- 170g ribot milk
- 3 eggs
- 80g sugar
- 500g whole milk
- 1 vanilla bean or a teaspoon of vanilla extract

Préparation

1. What is chocoflan?
2. It's a cake that I spotted in a book by Ottolenghi, half chocolate cake half flan, all covered with caramel, in short a delight!
3. I usually do for flan and didn't add anything after baking.
4. I kept the recipe for the chocolate moelleux (I just decreased all the quantities because my mold is smaller than his), on the other hand I totally changed the recipe for the flan (his is based on sweetened & unsweetened condensed milk and cream cheese) by using my usual flan recipe.
5. Lastly, no mistakes in the recipe, you have to pour the chocolate batter over the caramel and finish with the flan, the two batters invert while baking, so the chocolate cake will be the base and the flan the top after baking
Prep time : 35 minutes + 1 hour cooking + at least 4 hours rest For a bundt cake of 22 to 24cm in diameter:
Caramel : sugar Prepare a caramel with the sugar, then pour it in the buttered mould.
6. Let it crystallize.
7. Chocolate cake : flour $\frac{1}{4}$ teaspoon baking powder $\frac{1}{4}$ teaspoon baking soda cocoa powder
teaspoon of salt softened butter muscovado sugar powdered sugar 2 medium eggs () ribot milk Mix the
butter with the sugars and add the eggs one by one.
8. Then add $\frac{1}{3}$ of the dry ingredients (flour, baking powder, cocoa, baking soda, salt previously mixed),
then half of the ribot milk.
9. Again $\frac{1}{3}$ of the dry ingredients, the rest of the ribot milk and finish with the rest of the dry ingredients.
10. Pour the batter into the pan over the caramel.
11. Flan : 3 eggs sugar whole milk 1 vanilla bean or a teaspoon of vanilla extract Whisk the eggs
with the sugar.
12. In parallel, heat the milk with the vanilla.
13. Pour it over the eggs, mix well, then pour the flan mixture over the chocolate mixture.
14. To bake, Ottolenghi recommends covering the pan with a disk of parchment paper, wrapping it in
aluminum foil and then baking the cake in a bain-marie (about 2 to 3cm high) in the oven preheated to 160°C
for 1 hour.
15. In my case, after an hour the cake (especially the flan part) was not cooked, so I removed the pan from
the water bath (I never cook my flan in the water bath usually) and continued to cook in the aluminum for 20
minutes (until the blade of the knife comes out almost clean; it will come out with chocolate but not with flan

normally).

16. If I do it again, I would bake without a water bath for 45 minutes to 1 hour, up to you depending on your oven and habits.

17. After baking, unwrap the pan and let cool for about 1 to 2 hours.

18. Turn out into your serving dish and refrigerate for at least 3 hours before enjoying!

Recette imprimée depuis www.iletaitungateau.com