Chocolate, truffle & fleur de sel basque cake

Ingrédients

- 220g T55 flour
- 50g cocoa powder without sugar
- 5g baking powder
- 200g softened butter
- 200g brown sugar
- 1 egg
- 2 egg yolks
- 20g dark rum
- 300g whole milk
- 100g full cream
- 170g dark chocolate
- 1 egg
- 30g brown sugar
- 25g flour or cornstarch
- 10g truffle
- 1 large pinch of fleur de sel
- 10g truffle
- 1 egg for the egg wash

Préparation

1. If you're craving chocolate, you've come to the right place!

2. Today's recipe is an ultra gourmet Basque cake, all chocolate with an addition of fleur de sel and truffle.

3. T55 flour   cocoa powder without sugar   baking powder   softened butter   brown sugar   1 egg   2 egg yolks   dark rum   Cream the butter with the sugar.

4.   Add the flour, cocoa and baking powder, then add the egg and egg yolks.

5. Finish with the rum.

6.   Divide the dough into two parts (one slightly larger than the other), roll out each part roughly (either round or rectangular depending on the baking pan chosen) between two sheets of parchment paper and place in the fridge for at least 1 hour (the dough being very soft, the colder it is the easier it will be to work with and shape).

7.   Chocolate & truffle cream: whole milk   full cream   dark chocolate   1 egg   brown sugar   flour or cornstarch   truffle   Heat the milk and cream in a saucepan.

8. At the same time, whisk the egg yolks with the sugar and flour.

9.   When the milk is boiling, pour it over the eggs while whisking.

10.   Return to the pan and cook over medium heat, stirring constantly.

11.   When the cream has thickened, add the chopped chocolate and the grated truffle and stir until the cream is smooth.

12.   Place the cream in a dish, put a plastic wrap on it and put it in the fridge until the assembly.

13. The assembly & the cooking :   arge pinch of fleur de sel   truffle   1 egg for the egg wash   Line a baking pan or circle with the largest of the doughs.

14. Sprinkle with fleur de sel.

15.   Pour the chocolate cream into it and smooth the surface.

16. Add the truffle cut into fine shavings.

17. Cover with the second dough, sealing the two doughs together on the sides to prevent the cream from leaking.

18. Whip an egg, and brush the top of the cake with it.

19. Preheat the oven to 200°C.

20. When the oven is hot, brush the cake a second time, and make a pattern on it with the back of a knife.

21. Bake the cake in the oven at 180°C for about 45 minutes.

22. Let cool completely before unmolding and enjoy!