



CONFECTION CHOCOLATE CAKE

Ingredients:

- 500 g Eggs
- 150 g Invert sugar
- 250 g Sugar
- 150 g Almond flour
- 200 g All-purpose flour
- 15 g Baking powder
- 50 g Cocoa powder
- 240 g Whipping cream
- 140 g 80% Confection Chocolate
- 210 g Clarified butter

1905 g Total weight

Directions:

Mix together the eggs, invert sugar, and sugar.

Add the almond flour. Sift together the flour, cocoa powder, and baking powder.

Pour in the cream and finish off with the melted chocolate and butter at 120 °F (50 °C).

Leave the cake batter to sit in the fridge, ideally overnight.

Pour the batter into loaf pans lined with parchment paper.

In a fan-assisted oven, bake at 320 °F (160 °C) for around 35/40 minutes, checking the cakes are done by sliding in the blade of a knife. Keep refrigerated.