



# Quick chocolate cake with fruit compote

Recipe by V-ZUG Ltd.



|              |                  |
|--------------|------------------|
| Preparation  | 15 Mins          |
| Cooking time | 16 Mins          |
| Portions     | 4                |
| Appliance    | Combi-Steam MSLQ |

## Preparation

100 g chocolate  
100 g butter  
100 g sugar  
25 g flour  
25 g cocoa powder  
3 eggs  
1 tsp baking powder

Melt the chocolate and butter together. Mix the sugar, flour, cocoa powder and baking powder together. Add the melted chocolate mixture and stir in the eggs. Lightly beat the mixture and turn into a porcelain dish lined with baking paper.

600 g apricots, equivalent to roughly 12 apricots  
50 g sugar  
1 vanilla pod

Dice the apricots and mix with the sugar. Slit open the vanilla pod and scrape out the seeds. Put all the ingredients in the other porcelain dish.

Put both porcelain dishes into the cold cooking space at level 2. The porcelain dish with the cake mixture should be placed on the right-hand side of the cooking space. Bake.

**Hot air + steaming 180 °C for 16 Mins | PowerPlus level 6**

Icing sugar

Sprinkle the cake with icing sugar.

## Tips

The apricots can be substituted with any other kind of fruit.





## Accessories

---

Wire shelf

2 porcelain dishes ⅓ GN, depth 65 mm

## Additional information

---

Created on 11.12.2019

