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

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