Chocolate mud cake

Receta de V-ZUG AG



Preparación	
Tiempo de cocción	
Porciones	10

Preparation

125 g chocolate, dark

100 g butter

2 eggs

80 g sugar

1 pinch of salt

1 vanilla pod

15 g flour

½ tbsp baking powder

Gently melt the chocolate and butter.

Cut the vanilla pod in half lengthwise and scrape out the vanilla seeds. Mix the vanilla seeds, eggs, sugar and salt until the mixture is very pale. Add the liquid chocolate/butter and mix together.

Mix the flour and baking powder together, add to the egg mixture and fold in. Turn the mixture into the prepared dish. Put the dish on to the wire shelf in the cold cooking space. Bake.

Aire caliente 180 °C durante 25 Min.

2 egg white

100 g icing sugar

25 g cocoa powder

60 g raspberry jam

Beat the egg whites until stiff, sieve in the icing sugar and gently fold in the cocoa powder.

Spread the jam over the cake and spread the egg white mixture evenly on top. Continue to bake.

Introducir el producto de horneado

Aire caliente 180 °C durante 20 Min.

Take the cake out of the cooking space and allow to cool down before cutting it.

Accesorios

Wire shelf

Cake tin, length 32 cm

Información complementaria

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