Chocolate mud cake

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Cooking time	45 Mins
Portions	10
Appliance	Combair SE from 2015

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.

Hot air 180 °C for 25 Mins

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.

Put the pastry in

Hot air 180 °C for 20 Mins

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

Accessories

Wire shelf

Cake tin, length 32 cm

Additional information

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