Chocolate cake

Recipe by V-ZUG Ltd.

with fruit compote

Preparation	13 Mins
Cooking time	13 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

Mixture

100 g dark chocolate, coarsely broken

100 g butter, cut into about 1 cm cubes

100 g sugar

3 eggs

25 g plain flour

25 g cocoa powder

1 tsp baking powder

Compote

600 g apricots, pitted, cut into about 1 cm cubes

50 g sugar

½ tsp vanilla seeds

Serving

Some icing sugar

Mixture

Line the cake tin with baking paper.

Put the chocolate and butter in a glass bowl. Place the bowl on the hardened glass dish in the middle shelf position and melt the chocolate and butter using the microwave at 200 W for 6 minutes.

In a bowl, mix together the sugar and eggs until the sugar dissolves. Fold in the chocolate and butter mixture.

Add the flour, cocoa powder and baking powder and mix until a smooth mixture is formed. Turn the mixture into the prepared cake tin.

Compote

Mix all the ingredients together in the porcelain dish.

Baking

Place the cake mixture on the right and the compote on the left of the hardened glass dish in the middle shelf position of the cooking space. Bake at 180 °C for 13 minutes using the Power hot air with steaming mode.

Serving

Dust the cake with icing sugar and serve with the compote.

Cooking steps

Power hot air with steaming 180 °C for 13 Mins

Tips

Enjoy the chocolate cake lukewarm. The compote can be made with any fruit.

Accessories

Hardened glass dish

Microwave-safe cake tin

1-litre porcelain dish

Additional information

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