Flourless chocolate cake

Recipe by V-ZUG Ltd.

Preparation	15 Mins
Cooking time	40 Mins
Portions	4
Appliance	Combair V2000 from 2021

A moist chocolate cake, intensely chocolatey and naturally gluten-free. Served with yoghurt cream and berries, it makes a well-balanced dessert.

Chocolate cake

250 g dark chocolate (70%), in pieces

250 g butter, in pieces

5 egg yolks

150 g sugar

5 egg whites

1 pinch of salt

a little fleur de sel

Serving

250 g raspberries

150 g redcurrants

2 tsp icing sugar

200 ml full cream

150 g Greek yoghurt

2 tsp icing sugar

Chocolate cake

Place the chocolate in a thin-walled bowl and melt it over a gently simmering water bath on medium heat (level 5-6). Add the butter, allow it to melt, and stir it in. Beat the egg yolks with half of the sugar using the whisk attachment of a mixer for approximately 4 minutes, until the mixture becomes lighter in colour and slightly thickened. Place the egg whites and salt in a tall container, whip with the mixer's whisk until stiff. Add the remaining sugar and continue whisking until the egg whites are glossy. Preheat the cooking space with hot air humid to 180 °C. Stir the chocolate-butter mixture into the egg yolk mixture. Fold in a little of the whipped egg whites, then gently fold in the remaining egg whites. Pour the cake mixture into the prepared tin, place it on a wire shelf, and insert into the preheated cooking space. Bake for approximately 40 minutes. Remove the cake, allow it to cool in the tin on a wire rack for approximately 10 minutes. Remove from the tin and serve warm or at room temperature.

(Pre-)heat cooking space to 180 °C with Hot air humid

Preheating completed. Insert cookware.

Hot air humid 180 °C for 40 Mins

Serving

Place the berries and icing sugar in a pan, cover, and simmer over medium heat (level 4-5) for approximately 5 minutes. Whip the cream until stiff using the whisk of a hand mixer, then carefully fold in the yoghurt and icing sugar. Cut the cake into pieces and serve with the yogurt cream and berry compote.

Tips

Instead of fresh berries, use tart apples with ginger, apricots, or frozen berries.

Accessories

1 springform tin of # 24 cm, base and sides lined with baking paper

Wire shelf

Pan with lid (approx. 16 cm ø)

Additional information

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