



Miele

Chocolate decadence

By Miele

20 minutes

Preparation time

1 hour 5 minutes

Cooking time

8-10

Serves

INGREDIENTS

340 g good-quality dark chocolate,
roughly chopped
220 g unsalted butter
275 g (1 ¼ cup) caster sugar
125 ml (½ cup) water
5 eggs

To serve

Cocoa
Crème fraîche
Seasonal berries

METHOD

1. Grease a 22-cm round metal cake tin and line the base with baking paper.
2. Place the chocolate and butter in a saucepan and melt on low heat, induction setting 2.
3. Place 200 g of the sugar and the water into another saucepan on medium-high, induction setting 7 and bring to the simmer to dissolve the sugar into sugar syrup.
4. Add the sugar syrup to the melted chocolate and butter, stir until smooth.
5. Meanwhile, in the bowl of a freestanding mixer with a whisk attachment, beat the eggs and the remaining sugar for approximately 5 minutes, until the volume quadruples.
6. While the eggs are still beating, drizzle in the chocolate mixture and continue to mix for approximately 20 seconds.
7. Pour this into the unperforated steam container. Tap the base 4-5 times to allow air bubbles to rise to the surface.
8. Select Conventional Heat at 110°C and preheat.
9. Change to Combi mode: Conventional + 60 minutes + 70% moisture.
10. Bake for the duration, the side of the cake will be starting to come away from the sides of the container. Remove from the oven and leave on the bench for 30 minutes before placing in the refrigerator until completely cool.
11. Turn upside down over a board and give a solid tap to remove the cake. You may need to rub a hot cloth around the base to loosen the cake a little.

To serve

1. Dust with good quality cocoa and serve with berries, and crème fraîche.

Hints and tips

- This cake is rich in flavour, with a texture somewhere between mousse and soufflé.
- This recipe is an example where the quality of the butter and chocolate will affect the finished product. We would recommend using the best quality butter and chocolate for best results.