

Miele

Chocolate decadence

By Miele

20 minutes

Preparation Time

1 hour 5 minutes

Cooking Time

8-10

Serves



INGREDIENTS

340 g dark chocolate, roughly
chopped
5 whole eggs
290 g caster sugar
225 g unsalted butter
125 ml water

To serve

Cocoa
Crème fraiche or double cream

METHOD

1. Grease an unperforated steam container with softened butter and line the base with baking paper.
2. In the bowl of a freestanding mixer with a whisk attachment, beat the eggs and a third of the sugar for approximately 5 minutes, until the volume quadruples.
3. Place the chocolate and butter into an ovenproof bowl, cover with 2 layers of cling wrap.
4. Place into the combi steam oven and Steam at 100°C for 4 minutes, or until chocolate and butter has melted.
5. Place remaining sugar and water into a saucepan on medium-high, induction setting 7 and bring to the simmer to dissolve the sugar into sugar syrup.
6. Add the sugar syrup to the melted chocolate and butter, stir until smooth.
7. While the eggs are still beating, drizzle in the chocolate mixture and continue to mix for approximately 20 seconds.
8. Pour this into the unperforated steam container. Tap the base 4-5 times to allow air bubbles to rise to the surface.
9. Select Conventional Heat at 110°C and preheat.
10. Change to Combi mode: Conventional + 60 minutes + 70% moisture.
11. 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.
12. 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 seasonal berries, crème fraiche or double cream.

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.