



Miele

Simple chocolate cake

By Shannon Bennett

20 minutes

Preparation Time

45 minutes

Cooking Time

8-10 serves

Serves

INGREDIENTS

305g unsalted French butter
2 cups hazelnut meal
250g dark couverture chocolate
6 large organic eggs
1 cup caster sugar
300g dark couverture chocolate,
melted and warmed

METHOD

1. Pre-heat Oven on Conventional at 160°C.
2. Using 50g of the butter, grease a 26cm cake tin, and line the edges and bottom with baking paper.
3. Break the chocolate pieces and melt with the butter in a medium sized saucepan on low heat, Induction setting 2, stirring occasionally until melted. Cool, and then fold into the hazelnuts.
4. Separate the eggs. In a stand mixer, whisk the yolks and sugar until pale and doubled in size.
5. Fold in the chocolate.
6. Whisk the egg whites until stiff, and then carefully fold into the chocolate mixture. Pour into the greased and lined cake tin.
7. Place on shelf position 2 and bake for 45 minutes, or until a skewer comes out clean. Cool in the tin.