



Flourless chocolate cake with ganache and cocoa nib crumble

By Miele

20 minutes, plus cooling time

Preparation time

1 hour 15 minutes

Cooking time

10

Serves

INGREDIENTS

Cocoa nib crumble

250 g good quality white chocolate,
roughly chopped
40 g cocoa nibs

Steamed flourless chocolate cake

250 g good quality dark chocolate,
roughly chopped
150 g butter
150 g (½ cup plus 2 tbsp) caster
sugar
1 tbsp brandy
1 tbsp strong espresso coffee
110 g (¾ cup) ground almonds
5 eggs, separated

Ganache

150 g good quality dark chocolate,
roughly chopped
80 ml (⅓ cup) cream

METHOD

Cocoa nib crumble

1. Line a universal tray with baking paper.
2. In a saucepan heat the white chocolate over medium to high heat, induction setting 7, stirring continuously until all of the chocolate is golden brown and crystallised. Remove from heat and stir in the cocoa nibs then transfer to the paper lined tray. Leave at room temperature to cool.
3. Once cooled crumble by hand into coarse crumbs and store in an airtight container until needed.

Steamed flourless chocolate cake

1. Line a baking tray with baking paper (26 cm x 16 cm or thereabouts is ideal).
2. Melt the chocolate, butter and sugar on induction setting 3, stir until smooth and glossy. Cool for 5 minutes.
3. Add the brandy, coffee, ground almonds and egg yolks. Mix until combined.
4. Place the egg whites into a bowl of a freestanding mixer with a whisk attachment. Beat until soft peak stage. Fold through chocolate mixture in two batches.
5. Pour the mixture into the prepared tray, smooth flat with a spatula. Cover with baking paper then foil, crimp the edges to secure.
6. Place into the steam oven and Steam at 100°C for 1 hour or until cooked through.

Ganache

1. Place the cream and chocolate together in a heatproof bowl. Cover with cling wrap and place into the steam oven on a wire rack. Steam 100°C for 3 minutes.
2. Remove from oven and cool to room temperature, whisk until smooth.

To serve

1. Cut rectangular portions of the cooled cake with a hot knife, (approximately 8 cm x 2.5 cm).
2. Spread some ganache over individual serving plates and place a portion of cake alongside. Top with the cocoa nib crumble