

CHOCOLATE CAKE WITH ICING

Here's an elegant version of a chocolate cake that is intensified by the flavor of pear-soaked rum and oranges.



INGREDIENTS:

1 orange,
300 g butter
300 g sugar
150 g starch
160 g flour "00",
4 eggs
180 g extra dark chocolate EMILIA
70 ml fresh cream
1 pinch of salt.
For the pear jam:
1 kg pear pulp,
500 g sugar
3 tablespoons of rum
 juice of one untreated lemon.



Difficulty
MEDIUM



Preparation
120 min



Portions
6

1 After softening the butter in a bowl, add the sugar and some orange zest, then add one egg yolk at a time. Combine the sifted flour with the starch and mix with the butter and egg mixture. Beat the egg whites until stiff with a pinch of salt and add to the batter. Divide the mixture into 6 aluminum tins (6cm wide and 5cm deep) that have been greased and floured.

Bake in a 180° preheated oven for 30 minutes. Remove from oven and let cool. Melt the chocolate in a double boiler with 20g of butter and the fresh cream. Ice the cakes, spreading the icing with a professional cake spatula.

TIP

Baking in a ventilated oven shortens cooking times, if you opt for this type of cooking try to reduce the time to 20 min. Allow the tartlet to cool thoroughly before glazing or the glaze will be difficult to work with. To be safe, place it in the refrigerator for a few minutes.



- 2 For the pear preserves: peel the pears and cook them in a saucepan with the lemon juice until soft, blend using an immersion blender and add the rum.
- 3 Serving: serve the cakes on a white plate, with the pear preserves and candied orange zest.