



## CHOCOLATE GATEAU

*Making a spectacular birthday cake is always a pleasure. This Gateau recipe is easy to make and whipped cream and berries make it irresistible!*



### INGREDIENTS:

- 200 g** Emilia dark chocolate
- 100 g** butter
- 100 g** caster sugar
- 4** eggs
- 2 tbsp** flour
- 1/2 tbsp** starch
- 1** package vanilla flavoring
- some** butter and flour for the pan



Difficulty  
**EASY**



Preparation  
70 min



Portions  
8

- 1** Preheat the oven to 180°. Melt the chocolate and butter in a double boiler, mix well to create a homogeneous mixture. Slowly add the sugar, flour, starch, vanilla flavoring and egg yolks.

### TIP

To transform the gateau into a birthday cake, decorate with tufts of whipped cream and berries.

- 2** Mix well and set aside while beating the egg whites until stiff. Delicately fold in the stiff egg whites, using a circular motion top to bottom.
- 3** Grease and flour the pan, then pour in the batter. Bake in a hot oven for about 50 minutes at 180°.