



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°.