CANDIED FRUIT AND CHOCOLATE CAKE

Christmas should be celebrated with style! This chocolate cake with candied fruit is sumptuous enough to embellish any Christmas table.

INGREDIENTS:

200 g Emilia dark chocolate +70g for the topping
200 g butter
150 g sugar
200 g flour
3 eggs
3 tbsp candied fruit
some rum

Difficulty	Preparation	Portions
MEDIUM	70 min	6/8

1 Preheat the oven to 180°. Soak the candied fruit in the rum. Mix together the eggs, sugar and a pinch of salt in a bowl with an electric mixer until the mixture is frothy. Melt 200g of chocolate with the butter in a double boiler, and add to the previous mixture. Slowly add the flour, using the electric mixer, then add most of the drained candied fruit.

> TIP
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> Substitute the candied fruit with pieces of marron glacè, sultana raisins and Christmas fruits such as winter cherries.

2 Pour the batter in a 20cm diameter pan that has been greased and floured. Bake for 30-40 at 180°.

3 While the cake cools, melt the remaining chocolate (70g). Turn out the cake onto a serving platter, pour over the melted chocolate and decorate with the remaining candied fruit.