CARROT CAKE WITH DARK CHOCOLATE CHIPS

During the 2000s, diets were no longer used just to lose weight, but lifestyle choices. Fruit and vegetables evolved from side dishes to the main ingredients, like in this delicious carrot-based cake.

INGREDIENTS:

50 g Emilia extra dark chocolate chips
250 g peeled and grated carrots
250 g almond flour
100 g sugar
25 g poppy seeds
3 eggs
1/2 package baking powder
350 g Emilia extra dark chocolate
1.5 dl cream

Difficulty
MEDIUM

Preparation
105 min

Portions
6/8

1 For the ganache: heat the cream and pour it onto the chopped chocolate, mixing with a whisk until the mixture is smooth and homogeneous. Take off the heat and let cool for a few minutes, then place in the refrigerator.

TIP

For best results, chill in the refrigerator for 30 minutes before serving

2 Preheat the oven to 180°. In a large bowl, beat the eggs and the sugar with an electric mixer, until the mixture is clear and foamy. Then add the almond flour and the baking powder, continue to mix, then add the carrots. Fold in the chocolate chips and poppy seeds with a spatula. Pour the mixture into a hinged pan that is well-greased or lined with parchment paper and bake for 45 minutes at 180°.

3 Take out of the oven and allow to cool. In the meantime, take the ganache from the refrigerator and set out at room temperature for a few minutes, then ice the cake with the chocolate ganache using a spatula.