



CREAMY SQUARED CHOCOLATE CAKE

Do really exist cakes without using milk, butter, added fat, gluten and yeast? Well, yes, there are the magnificent square cakes with a creamy consistency.



INGREDIENTS:

- 300 g.** dark chocolate Emilia
- 150 ml** fresh cream
- 1 n.** tablespoon of powdered orange peel
- 1 n.** vanilla
- Emilia powdered cocoa powder
- colored sugars decorations



Difficulty
MEDIUM



Preparation
290 min



Portions
8

- 1** In a saucepan, bring the cream to boil with the vanilla (if used), then turn it off and remove from the fire. After that put all together chopped chocolate, orange powder, then cover and allow to cool for about 20 minutes.

TIP

This recipe can also be made with milk chocolate, and if desired you can enrich it with pieces of dried fruit, candied but also white chocolate drops.

- 2** Get back the mixture, discard vanilla and mix well with a spoon and pour the compound obtained into a rectangular baking tray of about 20 to 30 centimeters. The thickness should be about one centimeter. Cool in the fridge for 4 hours.
- 3** Resume the compound, mold it and cut it into squares. Sprinkle them with bitter cocoa and decorate with colored sugars. Rest at room temperature for about 15 minutes before serving