



COCOA CAPRESE WITH DARK CHOCOLATE DROPS

Delicious mini “Capresi” to satisfy the desire for sweetness .. Ideal for a snack or as a meal. They never disappoint! These delicious Caprese cakes with cocoa and dark chocolate drops are inspired by the homonymous sweet from Campania. In fact, they use the basic ingredients of the famous Caprese cake: eggs, almond flour and dark chocolate



INGREDIENTS:

- 90 g Emilia Zaini dark chocolate chips
- 7 g Emilia Zaini bitter cocoa
- 90 g butter
- 66 g icing sugar
- 45 g egg yolks
- 58 g egg whites
- 27 g granulated sugar
- 23 g flour
- 2 g chemical yeast
- 90 g ground almonds



Difficulty
EASY



Preparation
20 min



Portions
5

- 1 To make these delicious cocoa caprese cakes with dark chocolate drops, proceed to foam the butter with the icing sugar, in the planetary mixer, using the whisk. Add the egg yolks, one at a time, working to mix the first well before adding the second. If you do not have a planetary mixer, you can do the same operations with an electric mixer.

TIP

For the decoration you could also slightly hollow out your caprese and lay it on a sphere of cream ice cream, or make a light white chocolate ganache and coat it



- 2** When you have obtained a well blended mixture, add the powders: the sifted flour, baking powder and cocoa, then the almond flour. Continue to work until the mixture is homogeneous.



- 3** Now beat the egg whites until stiff with the sugar. When the mixture forms the classic "peaks" add it to the previous mixture using a marisa spatula or a wooden spoon. Use gentle movements from top to bottom to avoid disassembling the mass. Finally add the chocolate chips.



- 4** Divide the dough into half-sphere tartlets molds with buttered and floured. You can of course use molds of the shape and size you prefer. Bake in a preheated oven at 180 °, in ventilated mode, for about 20 minutes. To check the cooking of the sweets, insert a wooden toothpick in the center that must come out dry and clean. Remove from the oven and let cool.



- 5** Once cold, turn out the caprese cakes with cocoa and dark chocolate drops and decorate with a dollop of whipped cream, a berry and a light sprinkling of icing sugar.

