

Millot Chocolate Cake Gluten-free



Millot Chocolate Cake (gluten-free)

AN ORIGINAL RECIPE BY *l'Ecole Gourmet Valrhona*

Makes one cake in a 8 x 8 x 20cm mould.

GLUTEN-FREE CHOCOLATE CAKE

185g Eggs
60g Acacia honey
85g Caster sugar
70g Ground almonds
95g Whipping cream 35%
60g Brown rice flour
45g Potato starch
6g Baking powder
20g **COCOA POWDER**
80g Melted butter
45g **MILLOT 74%** chocolate

GLUTEN-FREE CHOCOLATE CAKE

Mix the eggs, honey and sugar without whisking.

Sift together the rice flour, starch and **COCOA POWDER**, then add to the mixture along with the ground almonds and baking powder.

Next, add the cream.

Finally add the **MILLOT 74%** chocolate and melted butter.

Pour the batter into the moulds lined with baking paper, then use a buttered scraper to make a cut lengthways up the cake to aid the baking process.

Bake at 160°C for about an hour. Check the cake is fully baked by inserting a knife into the centre.

If it comes out clean, the cake is done.

Place the cake on a rack and leave it to cool.

Tips

Serve your cake with custard or a scoop of ice cream to ensure a harmonious combination of flavours and mouthfeels.