

100 years
of Commitment

VALRHONA

Chocolate crispy cereal

CAKE

A RECIPE BY FLAVIE - @ILETAITUNGATEAU



To be made on the day:

KOMUNTU 80% chocolate and almond cake
Crispy insert
Glaze
Crispy cereal cake

Required utensils:

20cm long insert cake mould
Cooling rack

MAKES A 20CM CAKE FOR 6 TO 8 PEOPLE

**KOMUNTU 80% CHOCOLATE
AND ALMOND CAKE**

Preparation time: 20 minutes
Leave to sit for: 1 hour
Baking time: 2 to 3 hours

90g Soft unsalted butter
2g Fine salt
115g Caster sugar
½ Lemon zest
6g Instant coffee
140g Eggs
70g Finely ground almonds
145g **KOMUNTU 80%**
70g Plain flour
5g Baking powder
15g **Cocoa powder**
75g Whipping cream 35%
145g Whole milk
35g Almonds

Preheat the oven to 330°F (165°C) using the fan setting. Mix the creamed butter with the salt, sugar, lemon zest, and instant coffee. Add the eggs one by one, whisking after each addition. Stir in the finely ground almonds, then the melted chocolate. Sift the flour, yeast, and cocoa, then add to the previous mixture. Then, stir in the cream and milk. Finish by cutting the almonds into slivers and adding them. Pour into the previously greased insert cake mould, then bake in the oven for 1 hour. After removing from the oven, allow to cool for a few minutes, then remove the insert tube, and turn out the cake onto the cooling rack. Once the cake has been turned out, allow it to cool completely for at least 2 hours.

**KOMUNTU 80% CHOCOLATE
AND ALMOND CRISP INSERT**

Preparation time: 10 minutes
Leave to sit for: 20 minutes

25g **KOMUNTU 80%**
35g Finely ground almonds
15g Almonds
25g Crispy wafers

Melt the **KOMUNTU 80%** chocolate, then add the finely ground almonds. Add the crispy wafer pieces and the slivered almonds. Then, fill the cake with the crisp and leave to set for 20 minutes.

KOMUNTU 80% CHOCOLATE GLAZE

Preparation time: 15 minutes
Leave to sit for: 20 minutes

250g **KOMUNTU 80%**
60g Neutral oil, such as grape seed oil

Melt the **KOMUNTU 80%** chocolate, then add the oil. When the icing temperature drops to 95°F (35°C), pour it over the cake positioned on a rack, then leave to set for 20 minutes.

