

# CHOCOLATE CAKE



  
**VALRHONA**  
Let's imagine the best of chocolate®

# CHOCOLATE CAKE

MAKES FIVE 18 X 4 X 4CM CAKES OR ONE 25 X 8 X 8CM CAKE

## CHOCOLATE CAKE MIX

275g Eggs  
75g Acacia honey  
125g Sugar  
75g Almond flour  
120g Pastry flour  
7.5g Baking powder  
25g **COCOA POWDER**  
120g Heavy cream 36%  
20g Mature dark rum  
50g **CARAÏBE 66%**  
or 50g **MANJARI 64%**  
or 50g **ORiado 60%**  
90g Butter

Mix together the eggs, honey and sugar without blanching. Sift together the almond flour, flour, baking powder and **COCOA POWDER**, then add to the mixture. Combine with the cream and the rum. Melt the **CARAÏBE** and the butter together, then add to the mixture.  
Store in the refrigerator for 2-3 hours before baking.

## CARAÏBE ROCHER GLAZE

75g Toasted chopped almonds  
300g **CARAÏBE 66%**  
or 300g **MANJARI 64%**  
or 300g **ORiado 60%**  
100g Grape seed oil

Toast the almonds in an oven at 340°F (170°C) for approx. 10 minutes. Melt the dark chocolate at 115°F (45°C) and add in the cooled almonds and grape seed oil. Mix thoroughly and use immediately to coat the frozen chocolate cakes.

## ASSEMBLY

Pour 180g of cake mix into each 18 x 4 x 4cm tin, or 800g into a 25 x 8 x 8cm tin. Dip a knife in a little melted butter and make a split down the cake's center lengthwise. Bake at 320°F (160°C) for 20 minutes if you are making small cakes, or 45 minutes for a large cake.  
Once the cakes are cool, put in the freezer before coating with the rocher glaze.