

Gingerbread- Style Cake




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Gingerbread-Style Cake

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes one gingerbread cake

Difficulty 

Prepare the day before:

Spice cake batter
ORiado 60% ganache

To be done on the day:

ORiado 60% crunchy
coating

Required utensils:

7 × 20 × 5cm cake tin
Hand blender

SPICE CAKE

Preparation time: 15 minutes

Leave to sit for: 12 hours

Baking time: 40 minutes

Freezing time: 1 hour

60g Rye flour
70g Plain flour
7g Baking powder
2g Gingerbread spice mix
2g Fine salt
20g Whole milk
25g Whipping cream
135g Chestnut honey
70g Butter
65g Whole eggs
65g Chopped candied oranges

Sift together rye flour, wheat flour, spice mix and yeast.
Mix the whole eggs with the chestnut honey. Add the milk, cream, melted butter and chopped candied oranges.
Gradually add in the sifted dry ingredients, mixing all the while.
Line the cake tin with baking paper. Pour the cake batter into the tin.
Cover it with cling film and refrigerate for 12 hours.
Bake at 160°C for 40 minutes.
Turn out the cake and place it on its side on a rack so that it retains its shape and leave it to cool. Place it in the freezer for approx. 1 hour to make it easier to coat with glaze.

ORiado 60% CRUNCHY COATING

Preparation time: 10 minutes

200g **ORiado 60%**
chocolate
20g Grape seed oil
45g Chopped roasted
hazelnuts

Melt the **ORiado 60%** chocolate at 45°C and add the grape seed oil and chopped roasted hazelnuts. Mix together.
Use this glaze at 35°C.

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(Continued)

ORiado 60% Ganache

Preparation time: 10 minutes

Leave to sit for: 12 hours

150g Whipping cream
140g **ORiado 60%**
chocolate

Melt the **ORiado 60%** chocolate.
Reheat the cream. Pour a third over the melted chocolate.
Mix vigorously with a spatula so its center looks elastic.
Add another third the same way. Then incorporate the final third using the same method.
Blend with an hand blender until the emulsion is perfect.
Leave to stiffen in the refrigerator, preferably for 12 hours.
Fill two piping bags, one with a plain round 12mm nozzle and the other with a fluted 10mm nozzle.

ASSEMBLY

Preparation time: 30 minutes

Rest time before serving: 3 hours minimum

Dip the frozen cake in the oil-based glaze. Pipe the ganache onto the cake. Decorate with chocolate pieces, orange zest, star anise and so on.

This gingerbread cake should be eaten at room temperature at least 3 hours after it has been made.

Chef's Tip

The honey creates a really nice moist texture, so the cake is suitable for freezing.

This recipe can be tailored to your baking proficiency.

The spice cake is easy to make. The **ORiado 60%** crunchy coating adds a little more complexity. Piping out the ganache is the most difficult part of this recipe, but it's not an insurmountable challenge!
