

DARK CHOCOLATE BRANDY CAKE

INGREDIENTS

60g	DLA Guimaras 66% Dark Chocolate Couverture
120g	Unsalted butter
120g	Egg
90g	Cake flour
10g	Cocoa powder
20g	Almond powder
1 tsp	Baking powder
50g	Walnuts
100g	Dry figs
40g	Brandy (for Brandy syrup)
10g	Granulated sugar
20g	Water
40g	Brandy

METHOD

1. Start by preparing all ingredients. - Soak dried figs in brandy (day before making the cake).
- Let the unsalted butter come to room temperature.
- Roast the walnuts in an oven and crush into small pieces.
- Melt Guimaras in a heat

resistant bowl under boiling water in a pot.

2. Sift cake flour, cocoa powder, almond powder, baking powder and put together in one bowl.

3. In another bowl, add softened unsalted butter and granulated sugar together. Using a whisk, mix until creamy.

4. Add in the egg little by little and mix well.

5. Add melted Guimaras and mix.

6. Add the sifted cake flour, cocoa powder, almond powder, and baking powder.

7. Drain soaked figs and add in the mixture with the use of a spatula. You may add dried apricot or peaches instead.

8. Transfer the mixture into a pound cake tin and bake in an oven at 170°C for 40-50 minutes.

9. After baking, remove from the cake tin. While cake is hot, using brush, brush the whole surface of the cake with brandy

10. When the cake cools down, wrap it with plastic food wrapper and let sit for a day. (For flavors to best develop)

11. For the brandy syrup, in a heat-resistant container, mix water and granulated sugar. Put inside the oven to melt the sugar. When melted add in the brandy and mix well. Let the syrup cool and using a dropper, absorb the syrup and insert the droppers on the top of the cake. Squeeze the syrup on the slices before enjoying.

FEATURED PRODUCT



Guimaras 66%
Dark Chocolate
Couverture