



Posted on 17 September 2012
by ewfood

Chocolate Almond Cake

Ingredients

For the cake: 12oz. finely ground almonds

9 eggs, yolks separated

5.5oz. sugar

8oz. butter

10oz. dark chocolate, grated

1 tbsp. almond extract

For the ganache: 10oz. chocolate chips

16oz. heavy cream

1.5oz. unsalted butter

Servings

8

Person

Preparation

- 1 For the cake: Preheat the oven to 180°C
- 2 Cream together the sugar, butter and egg yolks until it is well combined
- 3 Then add the chocolate and mix for a couple of minutes
- 4 Add the ground almonds and mix until incorporated
- 5 Whisk the egg whites until the soft peak stage has been reached
- 6 Fold the egg whites into the batter
- 7 Pour the mixture into a rectangular, or round cake tin and bake for 45minutes
- 8 For the ganache: Pour the butter, the cream and the chocolate into a saucepan and bring to a quick simmer
- 9 Turn off the heat and stir until the chocolate has melted. Set aside
- 10 Cut the cake in half horizontally
- 11 Take one layer of cake and cover with the ganache just enough to cover the whole surface
- 12 Add another layer of cake and cover with ganache
- 13 Refrigerate for an hour before serving
- 14 Cut the cake into individual portions and decorate with cocoa powder and almond flakes.

Cooks Note

Serves 8
