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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