



# Beetroot Chocolate Cake



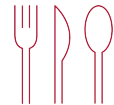
DIFFICULTY: EASY



PREPARATION TIME: 20  
MINUTES



COOKING TIME: 1 HOURS 20  
MINUTES



SERVES: 8

## Ingredients

70 g hazelnuts  
3 eggs (medium size)  
1 pinch of salt  
125 g butter  
160 g chocolate (70% cacao)  
200 g beetroot  
150 g light brown cane sugar  
50 g fine polenta  
1 tsp ground cinnamon  
¼ tsp ground nutmeg  
zest of 1 organic orange

butter and flour for the baking tin

**garnish:** icing sugar and candied beetroot

Serve with whipped mascarpone cream

## Method

Preheat your oven with the Twist Pad Flex® to 160°C Circo Therm® and grease and flour a round baking pan (26 cm). Roast hazelnuts in a dry pan on Induction Hob heat setting 8 or choose Temperature Cooking with the Twist Pad Flex® and roast hazelnuts at 140 °C for approx. 10 minutes, until fragrant and golden. Allow to cool down.

Wash and peel beetroot. Use a zester and keep a few beetroot rasps for garnishing. Chop the rest of the beetroot. Blend beetroot with sugar and hazelnuts in a food processor.

Separate the eggs. Add egg yolks to the beetroot and keep blending until you have created a smooth mass. Beat the egg whites with a pinch of salt until stiff and slowly fold in.

Choose Temperature Cooking with the Twist Pad Flex® and slowly melt butter and chocolate in a heat proof bowl over a pot with water at 70 °C. Pour into a mixing bowl and mix with the beetroot mass. Add polenta, cinnamon, nutmeg and orange zest.

Add the batter to the baking tin and bake on shelf level 2 for approx. 50 to 55 minutes. Check with a toothpick if the cake is done. Remove the cake from the oven, allow to cool down for 10 minutes, then flip and completely cool off on a cake rack.

Garnish with icing sugar and decorate with a few beetroot rasps. Serving suggestion: Serve with whipped mascarpone cream (Mix mascarpone with icing sugar and vanilla extract to one's liking). Enjoy!

## Notes