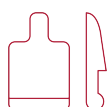




# Chocolate Chilli Truffle Cake



DIFFICULTY: EASY



PREPARATION TIME: 35  
MINUTES



COOKING TIME: 55 MINUTES



SERVES: MAKES ONE 23CM  
ROUND CAKE; SERVES 14-16

## Ingredients

250 ml espresso coffee  
200 g dark brown sugar  
3 cinnamon quills  
1 tsp chilli flakes  
½ tsp chilli powder  
1 tsp vanilla bean paste  
400 g unsalted butter, cubed, room temperature  
375 g 70% Cocoa Dark Chocolate, broken into squares  
200 g 45% Cocoa Dark Chocolate, broken into squares  
8 eggs, beaten  
Cocoa powder and berries, for garnish

## Method

Grease a 23cm round cake pan and line the base with baking paper.

Combine espresso, sugar, cinnamon quills, chilli flakes, chilli powder and vanilla in a saucepan. Heat saucepan over medium-low heat for 20 minutes to infuse the flavours and dissolve the sugar. Strain mixture through a fine sieve, discarding the chilli and cinnamon quills; return coffee mixture to a clean saucepan; add butter and chocolate; stir over low heat until melted and mixture is smooth; remove from heat.

Add eggs, mixing until well combined. Strain through a fine sieve into the prepared cake pan; loosely cover with foil.

Place on a wire rack in the steam oven. Set oven to 80°C FullSteam and cook for 55 minutes. The cake should have a slight wobble once baked. Remove cake from steamer and allow to cool down in the pan, before placing in the fridge for 6-8 hours until chilled. Turn out onto a plate for serving and sprinkle a thin layer of cocoa powder over the top. Garnish with berries of your choice.

## Notes

If the Chocolate chilli truffle cake is hard to remove from the pan, place the bottom of the pan in some hot water for a minute to loosen. To cut the cake into clean pieces, use a large knife dipped in hot water and wiped for each cut. If desired this dessert can be made a day or two before serving.

This recipe uses NEFF's ovens with FullSteam. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55-60 g, unless specified.