



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.