COOKING PASSION SINCE 1877

Chocolate Beetroot Bundt Cake with Sweet Beetroot Chips & Beetroot Ripple Ice Cream

DIFFICULTY: MEDIUM

PREPARATION TIME: 30 MINUTES

COOKING TIME: 50-55 MINUTES PLUS 1.5 HOURS FOR THE BEETROOT CHIPS

SERVES: 10 TO 12

Ingredients

Cake

250g dark chocolate, chopped

125g butter, chopped

1 cup caster sugar

1 tsp vanilla extract

3 eggs, lightly beaten

1 ¼ cups self raising flour

½ tsp bicarbonate of soda

2 cups grated raw beetroot

Chocolate Icing

60g chocolate

½ cup cream

Sweet Beetroot Chips

1 cup water

1/3 cup sugar

Method

Chocolate Bundt Cake

Preheat oven on CircoTherm® to 160˚c and place the wire rack on shelf position 2. Grease a 21cm fluted ring cake pan. To make your chocolate bundt cake, place the chocolate & the butter into a large saucepan and cook on Induction level 1 until ingredients are melted. Mix well to combine.

Transfer the mixture to a mixing bowl and cool slightly. Stir in the sugar and vanilla then add the eggs and mix until well combined.

Sift the flour and bicarb soda and fold into the chocolate mixture. Stir in the grated beetroot. Cook for 50 to 55 minutes or until cooked when tested with a skewer.

Chocolate Icing

Place the chocolate & the cream in a small saucepan and cook on Induction level 1, stirring occasionally until chocolate has melted. Mix well to combine then rest for 10 to 15 minutes to thicken. When the mixture is thick enough to coat the back of a metal spoon, carefully pour over the cake so as it will drizzle down the sides.

Sweet Beetroot Chips

Place the water & the sugar in a small saucepan. Cook on Induction level 5, stirring constantly to dissolve the sugar. Increase the heat to Induction level 9 and bring the mixture to the boil. Carefully add the beetroot strips and reduce the heat to Induction level 7 and boil gently for 8 to 10 minutes or until tender. Preheat the oven on CircoTherm® to 120˚C.

Using a slotted spoon, remove the beetroot strips from the syrup and

75g shaved beetroot strips (use a vegetable peeler)

drain well on paper towel. Continue to cook the syrup to reduce by half, approximately 5 to 6 minutes. Line the universal tray with baking paper and place the beetroot strips in a single layer onto the tray. Cook on shelf position 3 for approximately 1 ½ hours or until dried and slightly crispy.

Beetroot Ripple Ice cream

1 litre good quality vanilla ice cream, softened

Reserved beetroot syrup

Beetroot Ripple Ice cream

Place the ice cream into a bowl & swirl the beetroot syrup through the ice cream. Freeze until firm.

Notes

For decoration you can also make sugared rosemary. Dip sprigs of rosemary in water then shake off any excess. Working one sprig at a time, place into a bowl of caster sugar and toss well to coat. Allow the rosemary to dry on paper towel until the sugar sets.

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