

# **CHOCOLATE-MARBLED PLUM CAKE**

### **CAKE**

#### **INGREDIENTS**

TOP CAKE

eggs

unsalted butter 82% fat

CACAO IN POLVERE

## **PREPARATION**

1.000g Whip all the ingredients together, except for the cocoa, in a planetary mixer

500g with the whisk attachment at medium speed for 6 minutes.

500g Divide the mixture in two equal parts, add the cocoa to one of them and stir

30-40a to perfectly combine it to the mixture.

# **Final composition**

Butter and flour the cake moulds. Pour the 'white' mixture and the cocoa flavoured mixtured into the prepared moulds in an irregular way, in order to produce a perfect marble-effect.