



CHOCOLATE-MARBLED PLUM CAKE

👤 Basic level

CAKE

TOP CAKE

eggs
unsalted butter 82% fat

CACAO IN POLVERE

1.000g
500g
500g
30-40g

Whip all the ingredients together, except for the cocoa, in a planetary mixer with the whisk attachment at medium speed for 6 minutes.

Divide the mixture in two equal parts, add the cocoa to one of them and stir to perfectly combine it to the mixture.

FINAL COMPOSITION

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