



CHOCOLATE AND ORANGE CAKE

🏠 Basic level

Recipe for the preparation of Chocolate and Orange Cake

MIXED-METHOD CAKE

INGREDIENTS

whole eggs
 caster sugar
 35% fat cream
 invert sugar paste
 orange zest
[essence dark chocolate 70%](#)
 fresh butter
 "weak" flour
[cocoa powder 22-25%](#)
 baking
 cointreau 40%

PREPARATION

200g -Place the dry ingredients in the food processor and mix.
 235g -Add the cream containing the invert sugar and orange zest.
 110g -Melt the chocolate and butter at 50°C and add them to the food processor
 35g along with the other ingredients.
 5g -Then add the flour, cocoa, and baking powder.
 100g -Finish with the Cointreau.
 90g -Pipe 250 g of batter into molds with a central tube.
 135g -Bake at 170°C for about 30 minutes.
 20g -Chill rapidly and fill with dark cream Aurea.
 8g
 40g

WHIPPED CREMINO WITH AUREA HAZELNUT CREAM

INGREDIENTS

aurea crema nocciole italiane 40%

essence milk chocolate 37%

orange zest

PREPARATION

300g -Combine the pre-crystallized chocolate with the aurea hazelnut cream.

150g -Add the orange zest and allow it to crystallize.

1 -Once the mixture has cooled, place it in the stand mixer and whip with the paddle, gently warming the mixer bowl with a heat gun.

-Once a creamy and aerated texture is achieved, pipe it over the cake using a piping bag.

CAKE COMPOSITION

-Once the cake has cooled, trim the top to create a flat surface.

-Fill the central hole with Aurea dark cream warmed to 40°C, so it becomes liquid and can properly fill the cavity.

-Decorate with the whipped cremino using a Saint-Honoré tip, allowing it to crystallize slightly to finish the cake.