

CHOCOLATE AND ORANGE CAKE

Basic level

Recipe for the preparation of Chocolate and Orange Cake

MIXED-METHOD CAKE

whole eggs	200g
caster sugar	235g
35% fat cream	110g
invert sugar paste	35g
orange zest	5g
essence dark chocolate 70%	100g
fresh butter	90g
"weak" flour	135g
cocoa powder 22-25%	20g
baking	8g
cointreau 40%	40g

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

WHIPPED CREMINO WITH AUREA HAZELNUT CREAM

aurea crema nocciole italiane 40%	300g
essence milk chocolate 37%	150g
orange zest	1

-Combine the pre-crystallized chocolate with the aurea hazelnut cream.
-Add the orange zest and allow it to crystallize.
-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.

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