



CHOCOLATE AND ORANGE CAKE

👤 Basic level

Recipe for the preparation of Chocolate and Orange Cake

MIXED-METHOD CAKE

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%

200g
 235g
 110g
 35g
 5g
 100g
 90g
 135g
 20g
 8g
 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%](#)
[essence milk chocolate 37%](#)
 orange zest

300g
 150g
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- 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.



Extraordinary
made simple.