



# 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

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### 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

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- 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.