



## CHOCOLATE-MARBLED PLUM CAKE

### CAKE

---

#### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
CACAO IN POLVERE	g 30-40

#### PREPARATION

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.

#### AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.