

CREAMY CHOCOLATE CAKE



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Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanoon & Narubet ChaoPanich.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1
- Festivities Name
Christmas

Used Teas



Yata Watte



Ingredients

CREAMY CHOCOLATE CAKE

Chocolate Cake

- 120g butter
- 70g sugar
- 4 egg yolks
- 90g cake flour
- 40g cocoa powder
- 4g baking powder
- 4 egg whites
- 100g sugar

Yata Wattte Tea Syrup

- 200ml Dilmah Yata Watta Tea, hot
- 40g sugar
- 20ml dark rum

Chocolate Cream

- 150g whipping cream (fluffy cream)
- 100g chocolate ganache
- Extra chocolate ganache

Methods and Directions

CREAMY CHOCOLATE CAKE

Chocolate Cake

- Preheat oven to 180°C and prepare a tray for baking.
- Place butter and sugar in a bowl and run the mixer at low speed for 1 minute.
- Increase speed to 'medium' and add egg yolks, one at a time, until mix becomes fluffy.
- Decrease speed to low and add the flour, baking powder and cocoa powder, and mix together for 1 minute.
- Mix egg whites and 100g sugar in a mixer on high speed until it becomes fluffy and then decrease to low speed.
- Combine the dough with the egg white mixture and run the mixer at low speed for 30 seconds.
- Pour the dough onto the prepared baking tray and bake in the preheated oven for 25-30 minutes.
- When baked through, remove from oven and allow to cool at room temperature.



Yata Wattte Tea Syrup

- Prepare Dilmah Yata Watte tea by brewing 4g of tea in 250ml of freshly boiled water (100C) for 3-5 minutes.
- Mix with sugar and rum over heat to make the syrup.

Chocolate Cream

- Gently combine the two ingredients.

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