

## CREAMY CHOCOLATE CAKE



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Narubet ChaoPanich



Warud Wacharapunyanon

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- 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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