



**SPARTAK**  
**MEGA CHOCOLATE HONEY CAKE**

# SPARTAK

For 1 cake d=20-22 cm and h=15 cm

## CHOCOLATE AND HONEY SPONGE LAYERS

Ingredients	Total weight: ~ 1575 g	100%
• Honey	480 g	30%
• Sugar	90 g	6%
• Butter 82%	115 g	7%
• Sour cream 15-20%	165 g	10%
• Baking soda	12 g	<1%
• Whole eggs	260 g	17%
• Salt	2.8 g	<1%
• All purpose flour	400 g	25%
• Cocoa powder 22-24%	50 g	3%

- 1 Put the honey, sugar and butter in the saucepan. The butter can be either at room temperature or right from the fridge.
- 2 Heat over low heat constantly stirring, until the sugar dissolves.
- 3 Add the sour cream combined with soda to the honey mixture. Stir well to prevent the mixture from burning. When a very foamy mass has formed in the saucepan, it means that the soda has reacted with honey. You can remove the honey mixture from the heat and proceed to the next step.
- 4 Pour the honey and sour cream mixture into the mixer bowl and whip with the whisk attachment at medium speed, gradually adding eggs, until you obtain a homogeneous mass.
- 5 In a separate bowl mix the sifted flour, cocoa-powder and salt with the whisk.
- 6 Add dry ingredients mixed together to the honey, sour cream and egg mixture.

### TIP

• Turn off the mixer, remove the bowl and add the mixture of dry ingredients to it. Gently fold them in with the whisk and only then mix in a mixer until a homogeneous texture. The ready batter should be runny and slightly warm. You should work with it quickly, because as it cools, the butter hardens and the batter becomes thicker.

- 7 The weight of the ready batter is 1580 g and its quantity is enough for making 16-18 sponge layers 15x30 cm.
- 8 Pour the batter on the baking tray and spread it in a thin layer with the offset spatula.

### TIP

• Try to spread the batter in an even layer so that you do not have too thin areas, otherwise the sponge layers will overbake and it won't be comfortable to work with them.

- 9 Bake the sponges for 5-8 minutes at 180 °C / 356 °F (but mind the peculiarities of your own oven).

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## CHOCOLATE CUSTARD

Ingredients	Total weight: ~ 1500 g	100%
• Whole eggs	120 g	8%
• Egg yolks	40 g	7%
• Corn starch	30 g	2%
• Sugar	150 g	10%
• Milk	600 g	40%
• Dark chocolate 60-70%	150 g	10%
• Butter 82%	100 g	7%
• Whipping cream 33-36%	300 g	20%
• Vanilla	1 pod	<1%

- 1 Pour the milk into the saucepan and add seeds of 1 vanilla pod (you may also add the pod itself for a better aroma).
- 2 Bring the milk to a boil and take it off the heat. Then cover it with the lid or cling film in contact and leave to infuse and to cool down for 15-20 minutes.
- 3 In a separate bowl mix the whole eggs, egg yolks, sugar and cornstarch with the whisk until homogeneous texture.
- 4 Constantly stirring, in a thin stream pour the warm milk into the egg mixture. Then transfer it back to the saucepan and put at low heat. While constantly stirring, cook the custard until it thickens.
- 5 Take the ready custard off the heat and pour into a low and wide container to cool down faster.
- 6 Once the custard reaches the room temperature, add softened butter and stir it with spatula.
- 7 Add the dark chocolate into the custard and butter mixture and stir with the spatula.
- 8 Pour the mixture into the measuring cup and process it with the hand blender until smooth, shiny and homogeneous texture. Then pour it into a separate bowl.
- 9 Pour the cold cream into the mixer bowl and whip it with the whisk attachment until medium stiff peaks.
- 10 Combine the whipped cream with the chocolate custard in several stages with the help of the spatula.
- 11 Cover the chocolate custard with the cling film in contact and put it in the fridge at 4 °C / 39 °F until it is completely cold.

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## CHERRY FILLING

Ingredients	Total weight: ~ 516 g	100%
• Pitted cherries	450 g	87%
• Sugar	60 g	12%
• Pectin NH Sosa	6 g	1%

- 1 Put the pitted cherries into the saucepan and place it over low heat.
- 2 Add the pectin NH combined with sugar and constantly stirring, bring the mixture to a boil.
- 3 Once the cherry sauce has boiled, pour it into a separate container and cover with cling film in contact.
- 4 Cool down the cherry filling at room temperature and put it in the fridge for 12 hours to set.

## CHOCOLATE GANACHE

Ingredients	Total weight: ~ 600 g	100%
• Dark chocolate 60-70%	300 g	50%
• Whipping cream 33-36%	300 g	50%

- 1 Bring the cream almost to a boil.

### **TIP**

- Shake the saucepan from time to time not to miss the moment when the cream is hot.

- 2 Remove the hot cream from the stove. Add dark chocolate in callets and set aside for a couple of minutes.
- 3 Thoroughly stir the mixture until homogeneous texture with the spatula.
- 4 Pour it in a separate container and cover with cling film in contact.
- 5 Put the ganache in the fridge for 12 hours to set.

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## ASSEMBLING THE CAKE

### Ingredients

- Baked chocolate and honey sponge layers
- Chocolate custard
- Cherry filling

- 1 Turn the sponge layers over and carefully remove the parchment paper. Then arrange them in one or more rows on the table so that it is convenient to cover the sponges with the custard.
- 2 In a thin layer apply the chocolate custard on the chocolate and honey sponge layers with the offset spatula.  
  
**TIPS**
  - In order to distribute the custard between the sponges evenly, you need to divide its weight (~ 1490 g) by the total number of the layers:  $1490 \text{ g of custard} / 16-18 \text{ layers} = \sim 80-90 \text{ g of custard per sponge layer}$ .
  - Attentively apply the custard on the edges, as they are usually dry.
- 3 Stir the cherry filling well and scatter it over the custard. Since the sponges are very soft, you can start assembling the cake immediately after applying the custard and the filling. It is better to start with the layer that was the first to be covered with custard and end with the layer that was covered last.
- 4 Gently roll the first sponge layer. The first layer should be rolled up very carefully and as tightly as possible so that there is no hollow in the center of the cake later. At the same time, it may crack a little, but you shouldn't worry, since after the assembling and soaking it won't be visible.
- 5 Then, tightly wrap another 3-4 sponge layers around the roll. After that, place it in the center of the cake base and carefully wrap all the remaining sponge layers around the cake in a standing position.
- 6 Wrap the assembled cake with the acetate film, put an adjustable cake ring on it and place it in the fridge to stabilize for at least 4-6 hours, preferably overnight.

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## COATING AND DECORATING THE CAKE

### Ingredients

- Chocolate ganache
- Amarena cherries in heavy syrup or fresh cherries or chocolate décor (optional)

- 1 Take the assembled cake out of the fridge, unmold it and remove the acetate film.
- 2 Apply the first layer of the ganache, smooth it out and put the cake in the fridge for 15-20 minutes.  
  
**TIP**
  - Before using the ganache, which has stabilized in the fridge for 12 hours, leave it at room temperature for a few hours so that it acquires a soft consistency.
- 3 Cover the cake with the second layer of the ganache and smooth it out well on the turntable with the icing scraper.
- 4 Decorate the cake with fresh cherries and/or chocolate décor (optional).