## KICa

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## CHOCOLATE SPONGE

| Ingredients <br> for 2 fames 22x22x4.5cm | Total weight: ~ 970 g | $100 \%$ |
| :--- | ---: | :---: |
| - Egg yolks | 178 g | $18 \%$ |
| - Sugar (1) | 51 g | $5 \%$ |
| - Sea salt | 2 g | $<1 \%$ |
| - Sugar (2) | 127 g | $13 \%$ |
| - Egg whites | 340 g | $35 \%$ |
| - All-purpose flour | 119 g | $12 \%$ |
| - Cocoa powder | 51 g | $5 \%$ |
| - Sunflower oil | 102 g | $11 \%$ |

1 Whip the egg yolks and sugar (1) in a planetary mixer with a whisk attachment at maximum speed into pale and fluffy foam. Set the mixture aside.

2 Separately whip the room temperature egg whites and sugar (2) for 4-5 minutes on medium speed into soft peaks.

3 Mix a bit of the meringue into the egg yolk mixture with a spatula to make the yolk mixture lighter and then carefully fold it into the meringue.

4 Mix sifted flour, cocoa powder and sea salt using a whisk.
5 Combine a bit of the meringue and egg yolk mixture with the oil and mix thoroughly with a spatula.

6 Gradually add dry ingredients into the meringue and egg yolk mixture. Fold with the spatula to ensure there are no lumps.

7 Transfer the oil mixture to the batter and mix until combined.
8 Use a baking tray lined with a silicone mat and place 2 frames $22 \times 22 \mathrm{~cm}$ with borders 4.5 cm high on it.

9 Spread 450 g of the batter in each frame in an even layer using an offset spatula.
10 Bake the sponge in the oven, preheated to $160^{\circ} \mathrm{C} / 347^{\circ} \mathrm{F}$, for $10-15$ minutes, minding the peculiarities of your oven. The sponge should spring back when pressed lightly.

11 Let the sponge cool down at room temperature, cut it out of the frame and trim the top crust with a serrated knife.

## INDIVIDUAL CHOCOLATE CAKE

for 10 individual cakes

## VANILLA CREAM

| Ingredients | Total weight: ~357 g | $100 \%$ |
| :--- | :---: | :---: |
| - Whipping cream $33-35 \%$ | 204 g | $57 \%$ |
| - Mascarpone cheese | 102 g | $29 \%$ |
| - Icing sugar | 51 g | $14 \%$ |
| - Vanilla | $1 / 2 \mathrm{pod}$ | $<1 \%$ |

1 Combine icing sugar, cold mascarpone cheese and vanilla seeds in a bowl of a stand mixer and mix with a whisk attachment until softened.

2 Add the cream and whip until the mixture has thickened and increased in volume. The finished vanilla cream should resemble soft serve ice cream.

## ASSEMBLY

## Ingredients

- Baked chocolate sponge
- Vanilla cream

1 Place a frame measuring $22 \times 22 \times 4.5 \mathrm{~cm}$ around one sponge layer.
2 Apply the vanilla cream and spread it in an even layer using an offset spatula.
3 Place the second sponge layer on top and press lightly with a matching cake base so that the layers stick together.

4 Place the cake in the fridge for 2 hours to stabilize.

## INDIVIDUAL CHOCOLATE CAKE

for 10 individual cakes

## DARK CHOCOLATE GANACHE

| Ingredients | Total weight: ~391 g | $100 \%$ |
| :--- | :---: | :---: |
| - Dark chocolate | 170 g | $43 \%$ |
| Valrhona Guanaja $70 \%$ |  |  |
| - Whipping cream 33-35\% | 170 g | $43 \%$ |
| - Butter $82 \%$ | 34 g | $9 \%$ |
| - Dark rum Bacardi | 17 g | $4 \%$ |

1 In a saucepan, warm the cream to $60^{\circ} \mathrm{C} / 140^{\circ} \mathrm{F}$ and pour it over the chocolate, melted to $40-45^{\circ} \mathrm{C} / 104-113{ }^{\circ} \mathrm{F}$.

2 Process the mixture with a hand blender until smooth.
3 Add the butter and rum, and process everything with the hand blender again, trying not to incorporate air bubbles.

4 Use the ganache immediately.

## UNMOLDING, GLAZING AND CUTTING THE CAKE

Ingredients

- Chilled assembled cake
- Dark chocolate ganache

1 Unmold the chilled cake with a knife and transfer it to a glazing rack.
2 Pour the ganache over the cake. Remove the excess with an offset spatula and leave it for 30 minutes at room temperature until the ganache has set.

3 Pipe the decoration on top of the cake, using a paper cone filled with the leftover ganache. Leave to set for about 30 minutes at room temperature, then transfer the cake to the fridge for an hour.

4 Trim the edges of the cake and then cut it into 10 equal portions $10 \times 4 \mathrm{~cm}$.
5 Store the individual cakes in the fridge in a closed container for up to 3 days.
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