









## INDIVIDUAL CHOCOLATE CAKE

for 10 individual cakes

### **CHOCOLATE SPONGE**

Ingredients for 2 frames 22x22x4.5 cm	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%
<ul> <li>Egg whites</li> </ul>	340 g	35%
All-purpose flour	119 g	12%
<ul> <li>Cocoa powder</li> </ul>	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.
- 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 22x22 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 °C / 347 °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.

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### **VANILLA CREAM**

Ingredients	Total weight: ~ 357 g	100%
Whipping cream 33-35%	204 g	57%
Mascarpone cheese	102 g	29%
<ul> <li>Icing sugar</li> </ul>	51 g	14%
Vanilla	½ 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.
- 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 22x22x4.5 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.

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### DARK CHOCOLATE GANACHE

Ingredients	Total weight: ~ 391 g	100%
<ul> <li>Dark chocolate</li> <li>Valrhona Guanaja 70%</li> </ul>	170 g	43%
Whipping cream 33-35%	170 g	43%
Butter 82%	34 g	9%
Dark rum Bacardi	17 g	4%

- In a saucepan, warm the cream to 60 °C / 140 °F and pour it over the chocolate, melted to 40-45 °C / 104-113 °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.
- 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.
- Trim the edges of the cake and then cut it into 10 equal portions 10x4 cm.
- 5 Store the individual cakes in the fridge in a closed container for up to 3 days.















