

CHOCOLATE CAKE WITH GINGER CREAM



USED BRESC PRODUCTS



Ginger puree 450g

INGREDIENTS

10 

- 10 eggs
- 625 g Galbani mascarpone
- 300 g sugar
- 250 g flour
- 60 g Bresc Ginger puree
- 60 g icing powder
- 50 g cocoa powder
- 13 g baking powder
- Crystallised ginger

PREPARATION METHOD

Whisk the eggs and sugar au bain-marie to make a sabayon, then whisk until it is cooled. Using a spatula, mix the flour, baking powder and cocoa powder into the mixture. Preheat the oven to 220 °C. Place the batter in the oven. After five minutes, turn the heat down to 180 °C and continue to bake at that temperature. Mix the ginger puree with the icing sugar. Mix the mascarpone by hand into the ginger sugar and allow to firm. Cut the sponge horizontally into 2 or 3 parts, depending on the thickness. spread the ginger cream between the layers of sponge and allow to firm. Finish off with the crystallised ginger.