

Single Origin
CHOCOLATE

**REPÚBLICA
DEL CACAO**

HARVESTED & PRODUCED in LATIN AMERICA



BIRTHDAY CAKE

Yield: 2 two-tier cakes



SPONGE

- 65 gr (2.29 oz) **Pure Cacao Powder**
República del Cacao
- 175 gr (6.17 oz) **all purpose flour**
- 3 gr (.11 oz) **baking powder**
- 2 gr (.07 oz) **baking soda**
- 2 gr (.07 oz) **salt**
- 170 gr (5.99 oz) **unsalted butter**
- 318 gr (11.22 oz) **sugar**
- 15 gr (.53 oz) **whole milk**
- 125 gr (4.41 oz) **eggs**
- 130 gr (4.59 oz) **plain yogurt**

- ▶ Combine the dry ingredients in a bowl (flour, cacao powder, baking powder, baking soda and salt).
- ▶ On a stand mixer, cream the butter with the sugar, then add the milk. When the texture is light and fluffy, add the eggs slowly and continue to mix.
- ▶ With a rubber spatula, fold in the sifted dry ingredients then alternate adding the yogurt and dry ingredients.
- ▶ Place 8.82 oz of batter in 2 6-inch cake rings or pans. Bake at 356°F (180°C) for 13 minutes.

DARK CHOCOLATE BUTTER CREAM

- 175 gr (6.17 oz) **Ecuador 56% Cacao,**
Dark Chocolate
- 252 gr (8.89 oz) **sugar**
- 18 gr (.64 oz) **glucose**
- 135 gr (4.76 oz) **egg whites**
- 450 gr (15.87 oz) **softened unsalted butter**

- ▶ In a saucepan, cook the sugar and glucose with a little water to 249.8°F (121°C). When the syrup is at 242.6°F (117°C), begin whipping the egg whites on a stand mixer. Once the sugar syrup is at 249.8°F (121°C), slowly pour over the egg whites whipping on medium speed.
- ▶ Continue whipping on medium speed until cooled to 86 - 91.4°F (30 and 33°C). Add the softened butter at 68°F (20°C) and continue beating. Add the melted chocolate at 113°F (45°C) and continue beating to obtaining a smooth and fluffy texture.
- ▶ Reserve at room temperature until ready to use.

ASSEMBLY

- ▶ Place a layer of chocolate butter cream on one cake layer and top it with another layer of cake. Top with a generous amount of the same cream. Decorate with tempered chocolate **Ecuador 56% Cacao, Dark Chocolate**.



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