

# CHOCOLATE MIRROR CAKE




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**Preparation :** 10 min - **Resting :** 4 hr - **Cooking :** 40 min - **Equipment :** -

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## **Ingredients :** 6-8

- 4 eggs, separated - pinch salt - 160 unsalted butter, chopped + 1 knob - 160 dark chocolate, roughly chopped - 150 icing sugar (see recipe) - 60 g cornflour - 10 raspberries, washed - **CHOCOLATE GLAZE:** - 100 g dark chocolate, roughly chopped - 80 g sugar - 50 ml water

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1. Preheat the oven to 180 °C (170 °C fan, gas mark 4). Fit the whisk. The metal bowl should be spotlessly clean and dry, with no trace of fat or water. Place the whites in the metal bowl with a pinch of salt, and run the WHISK programme. Set the egg whites aside and rinse the bowl.

2. Put the butter and chocolate in the metal bowl. Run the EXPERT programme, 5 minutes/speed 3/60 °C.

3. Add the icing sugar and egg yolks; restart the EXPERT programme, 2 minutes/speed 9/60 °C.

4. Gently fold the chocolate mixture into the whisked egg whites using a spatula\*. Sift\* the cornflour into the mixture and stir to combine. Butter a 24cm spring-form tin\* and pour the batter into it; bake for 30 minutes until risen and springy.

5. Remove the cake from the oven and place on a rack until cold.

6. Prepare the glaze. Using a flexible spatula\* coat\* the cold cake several times with glaze. Set aside for at least 4 hours (or overnight), until the glaze is firm. Decorate with fresh raspberries.

CHOCOLATE GLAZE

1. Put the chocolate, sugar and water into the metal bowl; run the EXPERT programme, 3 minutes/speed 3/90 °C.

**Chef's tip :**

You can use plain chocolate (70% solids).

Cook Expert ■

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