

Chocolate and Blackcurrant Cake



A surprisingly easy-to-bake mashup between two of my favorite recipes from the *Eisenman* sisters, where rich chocolate cake meets velvety smooth and slightly tangy blackcurrant truffle!

You need:

Chocolate cake:

300 g dark chocolate (70% cacao)
200 g butter
180 g raw cane sugar (fine)
4 organic free-range eggs
210 g wheat flour (or a mix of durra flour, buckwheat flour and a little psyllium husk for a gluten free version)
1 tsp vanilla sugar

Blackcurrant truffle:

100 g blackcurrant, fresh or frozen
200 g whipping cream
300 g milk chocolate
75 g butter, at room temperature
A squeeze of lemon

Decoration suggestions:

Blackcurrant or other berries if in season
Blackcurrant leaves (I keep some in the freezer!)
White chocolate ganache colored with beetroot powder or blackcurrant.

Instructions:

The cake:

1. Preheat oven to 175° C (350° F), grease a cake tin and dust the greased cake tin with wheat flour or potato starch.
2. Chop the chocolate and in a bowl over boiling water melt it together with the butter.
3. Beat the eggs and sugar for a few minutes until light and fluffy.
4. Gently mix in the flour and vanilla.

5. Bake for around 18 minutes until the cake is set but still moist.
6. Leave to cool completely (if in a hurry, in the fridge or even freezer once it's cooled off a bit).

The truffle:

1. In a food processor or blender, mix the berries until completely smooth.
2. Chop the chocolate.
3. Pour the berry puree and cream into a pot and bring to a boil. Remove from the heat and add in the chocolate. Stir until completely melted and then add the butter in little pieces and stir until smooth.
4. Leave to cool off a bit.

Assemble the cake:

1. Let the cake remain in the tin. Once the cake and truffle have cooled off, pour the truffle over the cake. Put in the fridge or freezer until the truffle is completely set!
2. Warm a table knife with hot water and run it between the tin and cake to loosen it from the tin. Remove the tin and voilà!