



Glazed Chocolate Cake with Chocolate Syrup

25'
Hands on

3 hours'
Hands off

45'
Cook Time

12
Portion(s)

1
Difficulty



Ingredients

For the chocolate syrup

- 900 ml water
- 1 kilo granulated sugar
- 200 g chocolate couverture
- 50 g cocoa powder

For the chocolate cake

- 8 eggs
- 200 g granulated sugar
- 250 ml seed oil
- 200 g semolina, fine
- 100 g all-purpose flour
- 100 g cocoa powder
- 2 tablespoon(s) baking powder
- orange zest, of 1 orange

For the chocolate ganache glaze

- 200 g heavy cream 35%
- 200 g chocolate couverture

Method

For the chocolate syrup

- Combine the water, sugar and cocoa powder in a small saucepan.
- Place over high heat. As soon as it comes to a boil, remove from heat.
- Chop the dark chocolate couverture in to pieces and add it to the saucepan.
- Do not stir for 20-30 seconds so the chocolate can emulsify and then stir until incorporated.
- Set it aside to cool.

For the chocolate cake

- Preheat oven to 180* C (360*F) Fan.
- Grease a 25 x 30 cm baking pan with butter and set it aside until needed.
- In a mixer's bowl, add the eggs and sugar. Beat with the whisk attachment on high speed for 10-12 minutes, until it rises and becomes very light and fluffy.
- In another bowl, add the flour, semolina, baking powder and cocoa powder. Mix until completely combined.
- Remove the mixing bowl from the stand and add the vegetable oil, the orange zest and the flour mixture.
- Gently fold with a spatula, so that the mixture remains as fluffy as possible.
- Pour the batter in to the baking pan and bake for 35-40 minutes.
- When ready, remove from oven. Use a knife to poke a few holes in the cake and immediately pour the cool syrup over the cake.
- Set it aside for at least 20 minutes, until it completely cools.

For the chocolate ganache glaze

- To make the glaze, chop the chocolate couverture and put in a bowl along with the heavy cream.
- Cover with plastic wrap and melt it in the microwave for 1 ½ minutes at 800 watts.
- Remove and stir with a spatula, until the ingredients become completely incorporated and velvety smooth.
- Pour the glaze over the cake and smooth the surface with a spatula.

Tip

Give your chocolate cake a boost by adding ginger. It adds a very interesting and distinct flavor. Top with raspberries for added color and flavor!

Διατροφικός πίνακας

Nutrition information per portion

331 Calories (kcal)	15.0 Total Fat (g)	6.1 Saturated Fat (g)	45.0 Total Carbs (g)
17%	21%	31%	17%
39.0 Sugars (g)	3.8 Protein (g)	1.9 Fibre (g)	0.22 Sodium (g)
43%	8%	8%	4%