



Strawberry chocolate cake

35'
Hands on

50'
Cook Time

12-14
Portion(s)

2
Difficulty



Ingredients

For the ganache

- 400 g heavy cream 35%
- 500 g chocolate couverture

For the cake layers

- 140 g butter, at room temperature
- 440 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 3 eggs, medium
- 250 g water, boiled
- 70 g cocoa powder
- 260 g buttermilk
- 1 1/2 teaspoon(s) baking soda
- 250 g all-purpose flour
- 1 pinch salt

To assemble

- 500 g strawberries

Method

For the ganache

- Place a [saucepan](#) over medium heat.
- Add the heavy cream and let it come to a boil.
- In a bowl, crumble the chocolate couverture into pieces.
- Transfer the hot heavy cream into the bowl with the chocolate and let it set for 30-40 seconds. Then, stir with a spoon and leave it in the fridge for 1 hour to cool.

For the cake layers

- Preheat the oven to 180° C (350° F) set to fan.
- In a bowl add the cocoa powder, the water, and stir well until dissolved. Set aside to cool.
- In a mixer's bowl add the butter, the sugar, the vanilla extract, and beat with the whisk attachment at medium speed for 3-4 minutes, until the mixture is fluffy.
- Add the eggs one by one. Wait for each one to be incorporated before adding the next.
- Add the mixture with the cocoa powder, the buttermilk, and keep beating.
- In a bowl add the flour, the baking soda, the salt, and mix. Add 3 tablespoons of the mixture into the mixer's bowl and beat for 1 minute.
- Remove the bowl, add the rest of the solid ingredients, and mix with a hand whisk.
- Divide the mixture into three [20 cm cake pans](#) that are buttered and floured with cocoa powder and lined with parchment paper.
- Bake for 45-50 minutes. Let them cool well.

To assemble

- [Cut](#) the strawberries in half and set them aside.
- Pour the cold ganache into the mixer and beat for 30 seconds to make it fluffy. You can put the bowl with the remaining ganache in the microwave to melt it.
- Place the first cake layer on a serving platter. Spread 1/3 of the ganache and 1/3 of the strawberries.
- Cover with the second cake layer, the 1/3 of the ganache and the 1/3 of the strawberries.
- Follow the same process for the third cake layer, the rest of the ganache, and the strawberries.
- Drizzle with the melted ganache and [serve](#).

Διατροφικός πίνακας

Nutrition information per portion

588 Calories (kcal)	31.0 Total Fat (g)	19.0 Saturated Fat (g)	64.0 Total Carbs (g)
29%	44%	95%	25%
44.0 Sugars (g)	9.2 Protein (g)	6.1 Fibre (g)	0.47 Sodium (g)
49%	18%	24%	8%