

Category: Dessert

Recipe:

Orange-flavoured chocolate cake

Chef: Pasquale Vari

#### INGREDIENTS:

Unsalted butter (for greasing pan)	15 g (1 tbsp)
Powdered sugar	170 g (1 cup)
Unsalted butter (room temperature)	170 g (¾ cup)
Egg yolks	3
Orange marmalade	25 ml (2 tbsp)
Grated 65% dark chocolate	165 g (1 cup)
Almond powder	165 g (1 cup)
Corn starch	25 g (1 ½ tbsp)
Cocoa powder	15 g (1 tbsp)
Baking powder	4 g (¾ tsp)
Egg whites	5
Powdered sugar for finishing	30 ml (2 tbsp)

#### DIRECTIONS

1. Preheat the oven to 170° C (340° F).
2. Butter a round 9" (24 cm) springform pan.
3. With an electric mixer, whip the butter and half of the powdered sugar for 4 minutes.

4. Add the egg yolks one at a time and continue to whip for another 4 minutes.
5. Add the orange marmalade and mix for 10 seconds.
6. In a separate bowl, combine the cocoa, grated chocolate, almond powder, cornstarch, and baking powder.
7. Whip the egg whites until they are almost firm, then reduce the speed of the mixer and add the remaining powdered sugar.
8. Using a spatula, fold the mixtures together.
9. Pour the batter into the greased pan.
10. Bake for 1 hour and 10 minutes.
11. Cool on a wire rack.
12. Wait 7 minutes before removing the cake from the pan.
13. Allow the cake to cool completely. Sprinkle with powdered sugar and garnish with a touch of marmalade.

Depending on the season, the orange marmalade can be replaced by strawberry or raspberry jam.