French Chocolate Cake
By: Lily Y.

Utensils
6inch ring or cake pan
baking paper
stand up or handheld mixer
spatula
bowls
baking tray
cooling rack
kitchen scale
water bath set up (pan and ring)
thermometer (optional)

Chocolate cake base
66% dark chocolate 70g
butter 50g
whipping cream 35% 55g
rum (or any liquor of choice) 10g

egg yolk 60g
sugar 25g

egg white 90g
sugar 45g

cacao powder 42g
almond powder 11g
flour 11g

1. Line the ring with baking paper, making sure the edges are straight. Preheat the oven at 170C (340F)
2. Using a hot water bath, melt the dark chocolate, butter and whipping cream. Make sure the temperature of this mixture does not exceed 50C (120F). Stir in the liquor.
3. Blanche the egg yolk and sugar, and fold it into the chocolate mixture.
4. With a stand mixer and whisk attachment, make a French meringue by whipping the egg white and adding the sugar in three stages. (when the egg white forms big foam, when the egg white forms coarse foam, and when the egg white forms fine foam)
5. Fold the meringue with the chocolate batter by first folding 1/4 of meringue into the chocolate batter, then pour all of it back to the egg white and fold. (refer to video)
6. Sift the dry ingredients into the batter, fold until homogenous.
7. Transfer to prepared cake ring and bake for ~35min or until the center is just set.
8. Let the cake set at room temperature for ~7mins, then set it over a cooling rack to cool down completely.

Chantilly Cream
whipping cream 35% 150g
sugar 15g

1. In a clean stand mixer bowl, whisk the cold cream until it's thickened.
2. Add the sugar and whip to soft peaks.

3. Whisk by hand to adjust the final consistency
4. Transfer the cream to a piping bag with Saint Honore tip to decorate.
5. Finish with fresh fruit and thin chocolate pieces. (refer to my **How to Temper Chocolate** video to make your own chocolate decorations)

Thank you for watching and be sure to follow me for more pastry videos. Happy baking!

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