

French Marble Caramel and Chocolate Cake with Chocolate Ganache

Serves 8

Marble cake is one of my childhood favourites. This version is slightly different but nonetheless delightful. The salted caramel replaces the vanilla, giving it a sweeter but more intense caramel flavour. Topped with a simple chocolate ganache it is perfect for Goûté (4pm snack time in France).

Preparation time: 30 minutes

Cooking time: 40 minutes

INGREDIENTS

For the marble cake

5 eggs

125g of caster sugar

125g of salted butter, melted

125g self raising flour

½ teaspoon baking powder

125g of dark chocolate, melted

1 teaspoon of caramel essence

1 pinch of salt

For the chocolate ganache

200g dark chocolate

90g double cream

40g salted butter

Pinch of salt, optional

20g butter and 2 tablespoons flour, to line the tin

METHOD

Perfect for this is: Le Creuset Toughened Non-Stick Bakeware 20cm Springform Round Cake Tin

1. Begin making the marble cake by separating the egg whites into one bowl and yolks into another. Add the sugar to the egg yolks and whisk for a couple of minutes until the mixture lightens.
2. Then, add the melted butter and finish by mixing in the flour and baking powder. Separate the batter into two bowls, adding the melted chocolate to one, and the caramel essence to the other. Stir both batters well.
3. Preheat the oven to 200°C/ 180°C Fan/ Gas Mark 6.
4. Finish the batter by adding a pinch of salt to the egg whites and whisking with an electric mixer for 5 minutes (a spoon should be able to stand tall in the egg whites). Gently divide the egg whites in two and fold into the separate chocolate and caramel batters using a spatula.

5. Grease the sides of the Le Creuset Toughened Non-Stick Bakeware 20cm Springform Round Cake Tin with butter and sprinkle some flour on top to line the tin. Pour ½ cup of chocolate batter, then ½ cup of caramel batter into the tin and alternate to create contrast. Use a cocktail stick to create swirls inside the batter. Place in the preheated oven to bake for 35-40 minutes.
6. To make the ganache, roughly chop the chocolate with a knife and place into a glass bowl.
7. In a saucepan, bring the double cream to a boil over a medium heat. Once boiling, remove from the heat and pour the cream over the chocolate, trying to cover it all. Let it sit for 1 minute before stirring gently with a spatula. Finish the ganache by mixing in the butter, stirring until it is glossy and thick. Set aside.
8. Once baked, remove the marble cake from the tin and leave to cool for 10 minutes. The cake should be completely cool before adding the ganache. Spread the ganache generously on top and serve.

Cook's Notes

- You can simplify this recipe by skipping the ganache. The marble cake is very moist and full of flavour on its own so you can simply sprinkle some icing sugar on top instead.
- You could serve this with a delicious caramel sauce for an extra decadent dessert.

