

Chocolate cake with chocolate glaze

Cuisine: **Czech**
Food category: **Desserts**





Author: **Jakub Svoboda**

Company: **Retigo**

Program steps

Preheating: 175 °C

1	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 160 °C	 70 %	
2	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 12		
Name	Value	Unit
caster sugar	350	g
plain wheat flour	280	g
baking soda	7	g
cocoa	85	g
sugar	5	g
egg	3	pcs
mayonnaise	250	g
voda	300	ml

glaze		
Name	Value	Unit
double cream 33%	100	ml
dark chocolate 70%	100	g

Nutrition and allergens	
Allergens: 1, 3	
Minerals: Ca, Carbonate, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Sodium, Sodium: 38758 mg, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	

Directions

In a bowl, we mix all the dry ingredients, then add eggs, water, and finally mayonnaise. A hand whisk is enough for mixing. We pour the finished batter into a 24cm diameter cake pan lined with baking paper. We bake in a hot air oven at 160°C for 30 minutes.

In the meantime, we prepare the glaze from dark chocolate and hot cream.

We pour the prepared glaze over the cooled cake and if we want, we can decorate with fresh fruit and flowers or chocolate shavings.

Nutritional value of one portion	Value
Energy	405.4 kJ
Carbohydrate	50.3 g
Fat	19.4 g
Protein	5.2 g
Water	0 g

Recommended accessories



Vision Pan