



Miele

Steamed chocolate cake with whipped ganache

By Miele

15 minutes, plus cooling time

Preparation time

50 minutes

Cooking time

10

Serves

INGREDIENTS

Steamed chocolate cake

125 g unsalted butter, softened
165 g ($\frac{3}{4}$ cup) caster sugar
2 eggs, lightly beaten
150 g (1 cup) self-raising flour
Pinch salt flakes
50 g ($\frac{1}{2}$ cup) Dutch-processed cocoa powder
180 ml ($\frac{3}{4}$ cup) full cream milk

Whipped ganache

300 g good quality milk chocolate, roughly chopped
160 ml ($\frac{2}{3}$ cup) cream

To serve

Whipped cream
Seasonal fruit

METHOD

Chocolate cake

1. Grease and line a 22 cm round cake tin.
2. Place the butter and sugar in a bowl of freestanding mixer with a paddle attachment. Beat on medium speed for 3 minutes, or until light and creamy. Add the eggs, one at a time, until light and creamy.
3. Gently fold in the flour, cocoa and salt using a spatula or metal spoon. Fold through the milk. Mix only until just combined.
4. Pour the mixture into the prepared cake tin, smooth the top flat with a spatula. Cover with baking paper then foil, crimping the edges to secure.
5. Place the cake into the steam oven and Steam at 100°C for 50 minutes or until cooked through.
6. Remove the cake from the tin and cool on a wire rack.

Whipped ganache

1. Place the cream and chocolate together in a heatproof bowl and cover with cling wrap. Place into the steam oven and Steam at 100°C for 4 minutes.
2. Remove from the steam oven and whisk together until smooth.
3. Cool the ganache to room temperature.
4. Whisk the ganache well before using.

To serve

1. Pour the ganache onto the cooled cake and smooth evenly over the entire cake.
2. Slice and serve with whipped cream and seasonal fruit.

Hints and tips

- The cooled cake can be frozen after icing with the ganache. Remove from the freezer an hour or two before serving at room temperature.
- The cake can also be served warm as a pudding. Warm the cake and ganache in separate containers on Steam at 100°C for 4 minutes. Pour the ganache over the cake while still hot and serve with whipped cream.