



CHOCOLATE-MARBLED PLUM CAKE

CAKE

INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
CACAO IN POLVERE	g 30-40

PREPARATION

Whip all the ingredients together, except for the cocoa, in a planetary mixer with the whisk attachment at medium speed for 6 minutes.

Divide the mixture in two equal parts, add the cocoa to one of them and stir to perfectly combine it to the mixture.

FINAL COMPOSITION

Butter and flour the cake moulds. Pour the 'white' mixture and the cocoa flavoured mixture into the prepared moulds in an irregular way, in order to produce a perfect marble-effect.

AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.