

# TRIESTE AND NAPOLI LIMITED EDITION FLOURLESS CHOCOLATE CAKE

🕒 45 minutes

👤 Difficult



## MATERIALS

Double Boiler (Or Similar)

Whisk Or Beaters

30cm X 15cm Baking Tin

Baking Paper

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

250g Dark Chocolate

Capsules Of Nespresso Napoli

Or Trieste

75ml Of Milk

Eggs

100g Of Castor Sugar

Egg Whites

150g Of Castor Sugar

130ml Of Cream

Extra Capsule Of Nespresso

Napoli Or Trieste (Optional For

Meringue)

## INSPIRATIONS



## LET'S MAKE IT!

### BASIC CAKE RECIPE

- 250g of dark chocolate
- 2 capsules of *Nespresso Napoli* or *Trieste* (40ml espresso extraction)
- 75ml of milk
- 4 eggs
- 100g of castor sugar
- 4 egg whites
- 150g of castor sugar
- 130ml of cream
- 1 extra capsule of *Nespresso Napoli* or *Trieste* (optional for meringue)
- **Method:**
- Line a 30cm by 15cm tin with baking paper so the cake does not stick
- Melt the chocolate over a double boiler then add the *Nespresso* coffee and milk
- Allow to come to room temperature
- Whisk the whole eggs with the first sugar until light and fluffy and pale in colour, add to the chocolate mixture
- Whisk the egg whites with the other sugar until stiff peaks are formed
- Add the additional *Nespresso* coffee into the meringue for an extra hit
- Fold the meringue through the chocolate mixture
- Whisk the cream to firm peaks and fold through the chocolate mixture
- Bake at 160 degrees for 30 minutes
- Test with a skewer
- The cake needs to moist but not dry
- **Serving Suggestions**
- Dust the out turned cake with either cocoa or icing sugar and serve with berries and fresh double cream

### FOR THE ADVENTUROUS

- (as shown in the pictures)
- ***Nespresso Napoli* cake:**
- Freeze the cake then cut into 2cm squares
- **Ingredients for the Ganache:**

- 250g of melted dark chocolate
- 125ml of cream
- 20g of butter
- **Method:**
- Melt all of the ingredients together and allow to come to room temperature
- Dip each cake into the ganache and place on a wire rack to allow any excess ganache to drop off
- Place a small amount of gold leaf onto the top to finish
- Keep refrigerated until ready to serve
- **Nespresso Trieste cake:**
- Freeze the cake then cut into 2cm squares
- **Ingredients for the chocolate spray:**
- 200g of milk chocolate
- 200g of cocoa butter
- **Method:**
- Melt the milk chocolate and the cocoa butter together and allow to cool to room temperature
- Place into a clean (and only used for food applications paint) spray gun
- Remove the cakes from the freezer and place on a bench which is well covered with plastic sheets
- The chocolate will spray everywhere
- From about 40cm, spray the cake squares with the chocolate
- It will create a silky coating as it hits the cake
- Finish with a small piece of silver leaf
- Keep refrigerated until ready to serve