MORGENSTER

FOUNDED 1711

WINE AND OLIVE ESTATE

OLIVE OIL CHOCOLATE CHIFFON CAKE

RECIPE 26/98

What you will need:

80ml cocoa powder

125ml hot water

250ml flour

10ml baking powder

125ml castor sugar

3ml salt

4 eggs, separated

125ml **Morgenster Extra Virgin Olive Oil**

80ml extra castor sugar

Chocolate glaze:

100g dark chocolate, chopped

125ml cream

FLOS OLEI 2014 | MORGENSTER EXTRA VIRGIN OLIVE OIL AWARDED 98%

How to prepare:

Mix together the cocoa and hot water and set aside to cool.

Sift the flour, sugar and salt into a bowl.

Make a well in the centre and add the egg yolks, olive oil and cooled cocoa mixture.

Mix until smooth.

Beat the egg whites until stiff then beat in the extra castor sugar.

Fold this mixture into the cocoa mixture.

Pour mixture into an ungreased chiffon cake tin.

Bake at 180°C for 30 minutes or until a skewer inserted into the cake comes out clean.

Remove from the oven and invert the pan on to a cooling rack and leave until completely cold.

Remove from the pan and spread with chocolate glaze.

Chocolate Glaze:

Combine the chocolate and cream in a bowl and microwave on 50 percent power for 2 minutes.

Stir well until smooth.

Refrigerate until thickened then pour over the cake.

This glaze is thinner than a ganache.

Decorate with chocolate balls or as desired.

Recipe supplied by The Star, Angela Day

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