

CHOCOLATE COFFEE CAKE

🕒 45 min. 🍳 Medium

MATERIALS

Espresso Cups (3x 80 ml/3 Oz)
Oven
Mixer
Cake Pan
Pan
Glass Espresso

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Coffee
Capsules Of Livanto

For The Recipe

120 G / 4 Oz Of Self-Raising
Flour

3/4 Teaspoon Of Baking Soda

A Pinch Of Salt

60 Gr / 2 Oz Of Butter

65 Gr / 2.1 Oz Of Sugar

50 Gr / 1.5 Oz Of Cane Sugar

2 Eggs

114 ml / 3.9 Oz Of Melted Dark
Chocolate

2 Tablespoons Of Sour Cream

1/2 Teaspoons Of Vanilla Extract

For The Chocolate Ganache

200 ml / 6.8 Oz Of Heavy Cream

168 Gr / Of Bittersweet
Chocolate, Finely Chopped



HOW TO MAKE !

- Cake:
- Preheat the oven to 176°C / 348 Fahrenheit
- Prepare the Livanto Grand Cru in espresso (3 x 40 ml / 15 oz)
- Set aside to cool down
- Put the butter, the sugar, the eggs, the melted dark chocolate, the vanilla extract and the sour cream in a mixer
- Mix all the ingredients well
- Slowly add the flour, the baking soda and the salt
- Mix until you have a smooth mixture
- Put the batter in the cake pan and bake for 30 min
- Chocolate Ganache:
- Gently melt the bittersweet chocolate
- Add the heavy cream and simmer
- Whisk the butter until you obtain a smooth consistency, then add in the chocolate cream
- Leave the mixture at room temperature until it reaches a spreadable consistency
- Spread the ganache on the cake
- Serve the cake with the espressos

2 Tablespoons Of Butter

INSPIRATIONS

