

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

2 Capsules Of Nespresso Napoli

Or Trieste

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)

INSPIRATIONS



HOW TO MAKE !

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