

CHOCOLATE CAKE...AND BISCUITS



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INGREDIENTS

Pie: 5 eggs (preferably organic or free range) • 200g chocolate (at least 70% cocoa content; if cake baked for children, milk chocolate is best) • 200g sugar • 200g butter • 2 tbsp flour

Biscuits: 1 egg • 50g butter • 200g flour • 100g sugar

METHOD

Pie: Preheat the oven to 180°C • Mix the eggs with the sugar until you have a white cream • Fold in the flour • Melt the chocolate and butter in a bain-marie and add to the egg mixture while warm • Grease a cake tin with butter and dust with flour • Pour in the cake mixture and place in the oven for between 15 and 20 minutes • Check on the cake while baking; when perfect the inside of the cake should still be a little liquid • Remove from the tin when slightly cooled • **Optional:** add sliced fruit to the cake mixture (pears, bananas, strawberries) • For a simple finish and discrete presentation, dust with icing sugar

Biscuits: Melt the butter and add to the remaining ingredients • Mix well with your hands, until the dough is malleable and dry • The dough is ready when it leaves the hands clean, (you don't need to work it for long) • Depending on how creative you feel, or the occasion you are marking, make little hearts, flowers, numbers, letters, stars, balls... and place on greaseproof paper on a baking tray • Bake at 180°C for between 5 and 10 minutes • Allow the biscuits to cool before removing from the tray, so as not to break • **Suggestion:** You can sprinkle the biscuits with flaked almonds, to make a perfect biscuit to enjoy with a cup of coffee

PLATING UP

To serve individually, place a slice of cake on a dessert plate • Just before serving, place a scoop of vanilla or cream ice cream to the side of the cake, to act as a support for the biscuit • Garnish with sliced strawberry, and others blended to create a jus • For a final touch - a dusting of icing sugar (dust the sugar through a fine mesh sieve)