



# Torta al Cioccolato con Panna e Lampone

## INGREDIENTS:

### CHOCOLATE CAKE

- 5 large Eggs
- 9 ½ Tbsp. 120 grams Sugar
- 10 Tbsp. 75 grams All Purpose Flour
- 3 Tbsp. 16 grams Cocoa Powder
- 3 Tbsp. 21 grams Cornstarch
- ¾ tsp. 5 grams Vanilla Extract
- ¾ tsp. 3 grams Baking Powder
- 1 Tbsp. 14 grams Unsalted Butter – melted and cooled

### RASPBERRY FILLING

- ¼ cup 28 grams Cornstarch
- ¾ cup 150 grams Sugar
- 9 oz. 250 grams Fresh Raspberries – rinsed
- Juice from ½ lemon

### RASPBERRY SYRUP

- 1/3 cup + 1 Tbsp. 80 grams Sugar
- 2 Tbsp. 28 grams Water
- 2 ½ Tbsp. Raspberry Liqueur – Chambord or other

### WHIPPED CREAM TOPPING

- 2 ½ cups 567 grams Heavy Whipping Cream
- 1 Tbsp. 13 grams Granulated Sugar
- ¾ tsp. 3 grams Vanilla Extract
- 4 Tbsp. 114 grams Mascarpone Cheese – omit this cheese if you have a whip cream stabilizer. Use the stabilizer as directed.
- A bar of dark chocolate for shavings
- Confectioners' sugar for dusting

## DIRECTIONS:

Preheat oven to 350 degrees F.

### MAKING THE CAKE

1. Melt the butter in a sauce pan and let it cool.
2. Using a whisk, mix the flour, cocoa, cornstarch, and baking powder in a bowl.
3. Bring a saucepan with one cup of water to a simmer on the stovetop.
4. Place the eggs and sugar into a separate bowl that is large enough to sit on top of the saucepan. Place the bowl on top of the sauce pan. Make sure that the water only simmers in the pan and that the water does not touch the bottom of the bowl. The warm water will facilitate the sugar being absorbed into the eggs. If the water is too hot in the saucepan you will scramble the eggs. Using an electric handheld mixer, mix the eggs and sugar on high speed until fluffy. It should only take between 2 to 3 minutes to get the mixture fluffy. Remove the bowl from the top of the saucepan when you have the mixture fluffy.
5. Using a rubber spatula, fold the dry ingredients into the egg and sugar mixture.
6. Now fold in the vanilla and cooled butter.
7. Butter and flour two 8 inch round cake pans.
8. Divide the dough evenly between the two cake pans. You may find that using a scale to divide the dough will help you to get the dough divided evenly.
9. Place the two pans into the preheated oven and bake for 15 minutes. Make sure that a toothpick inserted into the baked cakes comes out clean when you remove it. If not, then continue to bake for another two minutes and then test again. Continue baking until the toothpick comes out clean.
10. Remove the pans from the oven when the baking is completed and cool them on a wire rack for a few minutes.
11. When the pans are cool enough to handle, remove the baked cakes from the pans and continue to cool the cakes on a wire rack.
12. While the cakes are cooling you can make the raspberry filling and the syrup.





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## DIRECTIONS CONTINUED:

### MAKING THE FILLING

1. Mix the sugar, cornstarch, and rinsed raspberries in a sauce pan. Place the sauce pan on the stovetop over medium heat.
2. Using a rubber spatula mix the raspberry mixture until it starts to boil. (When you first place this pan over the medium heat there will be no liquid in the pan. Just continue to heat and mix until the raspberries break down. At that point you will have liquid in the pan that will start to boil). Continue to mix over the medium heat until the mixture starts to thicken.
3. Remove from heat and allow to cool. Then add the juice from ½ of a lemon and mix.

### MAKING THE SYRUP

1. Bring the water and sugar to a boil in a small saucepan over medium heat.
2. Remove the pan from the stovetop and allow the syrup to cool.
3. Add the raspberry liqueur.

### WHIPPED CREAM TOPPING

(Make this just before assembling cake)

1. Add the heavy whipping cream, granulated sugar, vanilla extract, and mascarpone cheese to a chilled bowl.
2. Mix for one minute on medium speed to get all of the ingredients to incorporate. Turn off the mixer and allow the mixture to rest for five minutes.
3. Now mix on high speed until stiff peaks form in the topping.



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## DIRECTIONS CONTINUED:

### ASSEMBLE THE CAKE

1. Place the first cake on the plate or platter you are going to use to serve the cake.
2. Carefully apply a small amount of the whipped cream topping on top of the first cake around the perimeter edge. The whipped cream will act as a dam for the raspberry syrup and filling that you will put on next.
3. Spoon one half of the syrup on top of the cake and allow it to soak in for a few minutes.
4. Now add all of the raspberry filling to the top of the first cake. Using a rubber spatula spread the filling around the cake in an even layer.
5. Spread a layer of the whipped cream on top of the raspberry filling.
6. Put the second cake on top of the first cake that has the syrup, filling, and whipped cream on top.
7. Now carefully apply a small amount of the whipped cream topping on top of the second cake, again just around the perimeter edge.
8. Spoon the remainder of the syrup on top of the second cake and allow it to soak in for a few minutes.
9. Now cover the entire top and sides of your cake with the whipped cream topping.
10. Using a vegetable peeler add shavings of chocolate bar to the top of the cake.
11. Dust the top of the cake with Confectioners' sugar and garnish with fresh raspberries.
12. Refrigerate until ready to serve.