



Catalan recipe for this wine:
Manchego with quince paste

Chocolate cake

Serves 6

Preparation: 25 mn; easy

Cooking time: 35 to 40 mn; may be prepared in advance



We recommend with this dessert:
Rivesaltes Hors d'Age Cuvée Terre de Pierres

INGREDIENTS

For the chocolate cream

- 200 g cooking chocolate
- 20 cl fresh cream

For the cake:

- 200 g chocolate
- 150 g butter
- 250 g sugar
- 4 eggs
- 100 g flour
- 25 g cacao powder
- 10 cl milk
- a pinch of salt

PREPARATION AND COOKING

The Chocolate cream

1. Rasp the chocolate in a jar and pour hot fresh cream. Let settle for 5 mn, stir with a whisk. Let stand at room temperature.

The cake

2. Break the chocolate in pieces and pour boiling milk. Wait 5 mn then mix with soft butter. Whipe egg yolks with sugar. When the mixture is fluffy and white, add chocolate cream. Mix with cocoa and sifted flour.
3. Whipe egg whites with a pinch of salt and gently mix with the rest of the chocolate cake mixture.
4. Pour in a buttered mold. Bake for 40 mn at 160°C (th. 5).
5. Take off the mold and let cool on a plate. Cut the cake in two, pour the chocolate cream on one half, put the 2 halves together again and spread the rest of the chocolate cream over the cake. Keep cool (but not in the refrigerator).

"Bon Profit, Salut!"
-Bon appétit and Cheers !

Domaine Sol-Payré
F-66200 Elne
domaine@sol-payre.com
www.sol-payre.com