



**MAKES:** 16 **PREP:** 50 minutes, plus cooling to set overnight **COOK:** 1 hour 5 minutes

*Refer to recipe for component breakdowns*

# chocolate, blackberry

## and Vanilla Layer Cake with Whipped Chocolate Ganache

This decadent sky high layered cake is a work of culinary art. Queen brings flavour and convenience to your kitchen, to help you deliver extravagant signature creations.

### Ingredients

#### Salted Chocolate Cake

**Makes:** 16 serves **Prep:** 10 min **Cook:** 50 min

165g dark chocolate  
275g caster sugar  
100g brown sugar  
120g unsalted butter  
240g water  
160mL buttermilk  
2 eggs  
200g plain flour, sifted  
40g hazelnut meal  
40g Dutch-process cocoa  
2 tsp sea salt  
1 tsp baking soda

#### Blackberry Red Wine Jam

**Makes:** 250mL **Prep:** 5 min **Cook:** 6 min

185g blackberries  
100g caster sugar  
2 tsp Queen Pro Natural Orange Extract  
100g red wine  
2 star anise

#### Vanilla Crème Fraiche Cream

**Prep:** 5 min **Cook:** 10 min

5 egg yolks  
75g caster sugar  
40mL blackberry liqueur  
2 titanium gelatine leaves, soaked in cold water  
750g crème fraiche  
2 tsp Queen Pro Organic Vanilla Bean Paste

### Method

**RECIPE BY:** Max Adey

#### STEP 1

For salted chocolate cake, preheat oven to 170°C. Line the base and sides of 4 x 18cm round cake pans with baking paper. Melt chocolate, sugars, butter and water in a large saucepan over low heat until smooth and combined. Set aside to cool slightly, then whisk in eggs, flour, hazelnut meal, cocoa, salt and baking soda until smooth. Divide batter among tins and bake for 30-35 minutes until cooked through. Set aside for 10 minutes to cool and invert cakes onto a wire rack to cool completely.

#### STEP 2

For blackberry red wine jam, process blackberries, sugar and orange extract in a food processor until smooth. Transfer mixture to a medium saucepan. Add wine and star anise and bring to the simmer over medium-high heat. Cook, stirring occasionally, for 5-6 minutes until jammy. Refrigerate to chill.

#### STEP 3

For vanilla-crème fraiche cream, whisk yolks, sugar and liqueur in a large bowl until combined. Place over a large saucepan of simmering water and whisk continuously until tripled in size and hot to the touch. Remove from the heat. Squeeze gelatine leaves to remove excess water, then add to sabayon and whisk to combine. Set aside, whisking occasionally, until mixture comes to room temperature. Whisk crème fraiche and vanilla in a large bowl until firm peaks form. Fold through sabayon and refrigerate for 10 minutes until partially set.

#### STEP 4

To assemble cake, line a deep 18cm cake pan with acetate trimming to 5cm above the rim. Place one cake in the base of the pan, brush with one third of the jam and spoon in one third of cream mixture. Repeat with remaining cakes, jam and filling, finishing with a layer of cake. Refrigerate overnight to set.

*See over for remaining method*



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## and Vanilla Layer Cake with Whipped Chocolate Ganache

### Ingredients *(Continued)*

#### Whipped Chocolate Ganache

**Prep:** 5 min, plus cooling  
400g 55% dark chocolate  
200g milk chocolate  
375mL thickened cream  
50mL blackberry liquor

#### To Decorate

80g cacao nibs  
Blackberries  
Chocolate shards  
Butterfly sorrel leaves  
Edible flowers

### Method *(Continued)*

#### STEP 5

For chocolate ganache, place milk and dark chocolate in a large bowl and set aside. Bring cream and liqueur to a simmer in small saucepan, then pour over the chocolate and set aside for 2 minutes. Whisk until combined. Set aside at room temperature, whisking occasionally, for 15-20 minutes until thickened. Whisk ganache until whipped.

#### STEP 6

To decorate, place cake on a cake stand. Spread ganache over the top and sides of the cake, using a palette knife to smooth. Press cacao nibs onto bottom quarter of cake sides. Decorate top with chocolate shards, blackberries, butterfly sorrel and edible flowers.