STÄDTER®

Marbled Layer Cake with Ruby Chocolate Couverture Icing

FOR A 26 CM Ø-CAKE | WORKING TIME: APPROX. 80 MIN. | BAKING TIME: 50 MIN.

Ingredients for the dough: 375 g butter, 560 g sugar, 12 g vanilla sugar, 5 eggs, 750 g wheat flour type 405, 22 g baking powder, 270 ml milk | **Additionally for the dark dough:** 45 g baking cocoa, 40 g sugar, 80 ml milk | **Ingredients for the ganache:** 250 g Ruby chocolate couverture, 250 ml cream, 160 g butter, 200 g powdered sugar | **Ingredients for decoration:** edible flowers

Preparation of the dough:

Beat the butter with the sugar and vanilla sugar until fluffy. Gradually mix in the eggs, adding them one by one. Mix the flour with the baking powder and add to the mix alternately with the milk. Mix the cocoa with 40 g sugar and 80 ml milk, add this to around a third of the light mix and stir until the dough has an even dark colour. Pour alternating layers of the light and the dark mix into the mould, then create a marbled effect with a fork, using circular movements to make swirls. Bake at 180 °C (conventional oven, fan assisted 160 °C) for 50 minutes. Once baked, let the cake cool down for 15 minutes before turning it out onto a rack.

Preparing the ganache:

Chop the Ruby chocolate couverture, and gently melt it in the cream. Stir well until everything has blended, and refrigerate for 30 minutes. Now beat the soft butter until creamy. Sift the icing sugar and add it to the butter, beat well. Then carefully fold in the chocolate ganache.

To assemble & decorate:

Cut the marble base into three layers. Spread most of the ganache on two of the layers and place one on top of the other, with the ganache facing upwards. Put the third layer on top and refrigerate for 30 minutes. Then spread the rest of the chocolate ganache on top using a palette knife. Decorate with edible flowers to finish.