



STÄDTER®

## Chocolate-Raspberry Heart

WORKING TIME: 60 MIN. | BAKING TIME: 45-50 MIN.

**Ingredients for the dough:** 450 g soft butter, 400 g sugar, 1 pcg. vanilla sugar, 1 pinch salt, 1 tsp lemon zest, 8 eggs, 550 g wheat flour, 1 pcg. baking powder, 200 g liquid chocolate | **Ingredients for the raspberry-mascarpone filling:** 450 g raspberries, 6 leaves of gelatine, 600 g mascarpone, 150 g sugar, 600 g whipped cream | **In addition:** STÄDTER food colour paste pink and rose red

### Preparation of the dough:

Beat the butter, sugar, vanilla sugar, salt and lemon zest until light and fluffy. Beat in the eggs one by one. Mix the flour with the baking powder, sift and stir into the butter-egg mix. Finally, quickly stir the liquid chocolate into the mix, then pour the finished dough into the heart-shaped springform. Bake the cake in a preheated oven at 180°C top/bottom heat (165°C fan) for approx. 45-50 minutes. Leave to cool completely after baking, then cut the cake twice horizontally.

### Preparation of the raspberry-mascarpone filling:

Bring the raspberries to the boil in a pot, then press them through a fine sieve. Soak the gelatine in a little cold water. Beat the sugar into the mascarpone until smooth, fold in the whipped cream and refrigerate. Squeeze the

gelatine to remove any excess water, then add it to the finely sieved raspberries until dissolved (if necessary, heat the mix slightly and then let it cool down again). Fold approximately half of the mascarpone cream into the raspberries (adjust quantity as necessary). Fold in the other half. To make the different colours, divide the filling into three bowls and colour each with pink and rose red STÄDTER food colour paste until it turns the required colour.

Now put each of the three different shades into a piping bag with a star or line nozzle and fill the cake, decorating it as you go along. Decorate with macaroons, fresh raspberries and chocolate hearts as required and refrigerate for 2-3 hours. Serve.