

Miele

Chocolate sponge cake with tiramisu sabayon cream

By Miele

1 hour 30 minutes, plus cooling time

Preparation Time

1 hour, plus 4 hours for the meringue

Cooking Time

12 serves

Serves



INGREDIENTS

Coffee meringue shards

110 g (½ cup) caster sugar
2 egg whites
1 tsp instant coffee granules

Chocolate sponge cake

80 ml (? cup) grapeseed oil
35 g (? cup) Dutch-processed cocoa
2 tsp instant coffee granules
250 ml (1 cup) milk
75 g (? cup) caster sugar
8 eggs, separated
200 g (1 ? cups) cake flour (low protein flour) or plain flour
¼ tsp salt flakes
1 tsp cream of tartar
150 g (? cup) caster sugar, extra

Tiramisu sabayon cream

2 egg yolks
40 g caster sugar
1 tbsp Tia Maria
1 tbsp Marsala
1 tsp instant coffee granules
300 ml cream
250 g mascarpone

Chocolate curls

150 g good-quality dark chocolate,
roughly chopped

Miele accessories

Vacuum sealing bags, Steam containers
and Perforated baking tray

METHOD

Coffee meringue shards

1. Combine the sugar and egg whites in a bowl, mix well.
2. Place the mixture into a vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3. Place the bag into a perforated steam container and Steam at 65°C for 20 minutes.
3. Remove the bag from the steam oven and empty the contents of the bag into the bowl of a freestanding mixer with a whisk attachment. Whisk for approximately 10 minutes or until stiff, glossy peaks form. Add the coffee granules and continue to whisk until well incorporated.
4. Line a perforated baking tray with reusable silicon mats or baking paper and spread the meringue into a thin layer.
Cook in the warming drawer on cook setting 5 for 4 hours or until crisp.

Chocolate sponge cake

1. Grease and line two 24 cm round cake tins.
2. Heat the oil in a small saucepan on medium-low heat, induction setting 4. Add the cocoa and coffee and heat for approximately 2 minutes, or until the aroma is released. Mix in the milk and sugar.
3. Remove the saucepan from the heat and transfer the mixture to a large mixing bowl. Add the egg yolks one at a time, whisking well between each addition.
4. Sift in the flour and salt and whisk until smooth.
5. Place the egg whites into the bowl of a freestanding mixer with a whisk attachment and whisk on a low speed until the egg whites are foamy. Increase the speed to medium, add the cream of tartar and continue whisking, adding the sugar one spoonful at a time. Beat well between each addition, until the egg whites reach stiff peaks.
6. Add a small portion of the egg whites to the yolk batter and incorporate well before gently folding the remaining egg whites into the batter.
7. Pour the batter into the cake tins and smooth the surface. Lightly tap the tins against the bench to remove any large air bubbles.
8. Place the cake onto shelf level 1 (2 in the 60 cm) in the combi steam Pro oven.
Select Combi mode: Fan Plus at 120°C + 30% moisture + 40 minutes.
9. Remove the cake from the oven and cool in the tins for 10 minutes. Turn onto a wire rack, remove the baking paper and continue to cool completely.

Tiramisu sabayon cream

1. Place the yolks, sugar, Tia Maria, Marsala and coffee granules into a saucepan on low heat, induction setting 3. Use an electric hand beater or balloon whisk to whisk continuously for 10-15 minutes until the mixture turns pale and thickens to a custard consistency.
2. Whisk the cream and mascarpone in the bowl of a freestanding mixer with a whisk attachment until soft peaks form. Fold a large spoon of the sabayon through the cream until almost incorporated and then fold through the remaining sabayon.

Chocolate curls

1. Place the chocolate in a saucepan and melt gently on induction setting 2.
2. Pour the melted chocolate onto a marble bench or glass surface and spread it out with a palette knife to 5 mm depth. Allow to set, but not go too hard.
3. Create the curls by holding a large knife at 45° angle away from you and scrape the chocolate into curls.

To serve

1. When the cakes are cool, top one cake with an even layer of the tiramisu sabayon cream. Top with the remaining cake and spread remaining frosting over the top of the cake.
2. Decorate with the coffee meringue shards and chocolate curls.

Hints and tips

- This cake has been inspired by a cake which is usually cooked in a water bath; it's ideal for our combi steam Pro ovens.
- Tap the cake on the bench once removed from the oven; this helps prevent shrinkage.
- The low temperature range of our induction cooktops allows us to cook the sabayon without needing to use a double boiler.