Chocolate Truffle Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup plain flour
- 2 tbsp cocoa powder
- 1/3 cup caster sugar
- 4 eggs
- 80g butter, melted
- 450g dark chocolate
- 2 cups pouring cream
- 6 egg yolks
- 1/3 cup caster sugar

Instructions

1. Preheat oven to 175C. Grease and line an 8 inch springform cake pan and set aside.
2. Sift the flour and cocoa powder thrice and set aside. Place the sugar and eggs in the bowl of an electric mixer and beat for about 10 minutes till egg mixture triples in volume and is pale and thick.
3. Gently fold flour mixture and butter through egg mixture. Gently pour into cake pan, without deflating the batter and bake for 25 minutes or till cake comes away from the side of the tin. Cool cake in pan.
4. ***To make truffle filling*** Melt chocolate and cream in a medium saucepan over medium heat till melted and smooth. Place the egg yolks and sugar in a bowl over a saucepan of simmering water, making sure the water doesn't touch the bottom of the bowl and beat mixture for 6 minutes till it's thick and creamy. Fold chocolate mixture through egg mixture and beat till cold. Place filling in the fridge for 30 minutes.
5. ***To assembly cake*** Remove cake from tin and slice in half horizontally. Place

the bottom layer back in the tin and pour half of the truffle filling over. Gently place the top layer on the cake and cover with the rest of truffle filling. Refrigerate for 5 hours or till set. To serve, place a warm tea towel around the tin, carefully removing the tin and using a heated knife to smooth the edges.
Serves 10-12