



half choco cake

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Ingredients

Sponge :

125 gr medium flour
12 eggs
125 gr sugar
75 gr melted butter

Chocolate filling:

500 gr whipped cream
300 gr compound dark chocolate
30 gr butter

garnish:

whipped cream and strawberry

Instructions

Sponge:

1. Beat eggs and sugar until light and tick
 2. add flour with spatula
 3. add butter
 4. prepare 2 baking pan with butter (20x20 cm)
 5. bake 180 c for 30 minutes
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Chocolate filing

boil whipped cream, chocolate and butter (only 3 minutes until chocolate melted.

Garnish:

Spread half chocolate in one layer sponge. Put other layer on the top and cover with whipped cream.

Pour other melted chocolate filling. and put strawberry.