



## 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.