



# Choclote cake with green tea cream

NIBBLEDISH CONTRIBUTOR

## Ingredients

Chocolate sponge cake:

- 3 eggs
- 50 grams of sugar
- 40 grams of wheat flour
- 20 grams of potato starch
- 20 grams of cocoa powder
- 40 grams of dark chocolate
- 1/2 teaspoon of baking powder

Cream:

- 300 ml of green tea (instant tea)
- 500 ml of yoghurt
- 5 tablespoons of sugar
- 4 tablespoons of black sesame
- 5 teaspoons of gelatin powder
- white chocolate for garnish

## Instructions

1. Break eggs, divide whites from yolks.
  2. Whip whites, till they change into firm foam.
  3. Add sugar, bit by bit, keep whipping.
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4. Add yolks, one by one, continue to whip.
  5. Melt dark chocolate in microwave oven.
  6. When it cools down, add to eggs mixture.
  7. In separate bowl, sift flours, add cocoa powder and baking powder, mix well.
  8. Add flour to eggs mixture, bit by bit, mixing gently.
  9. Transfer dough to baking tray.
  10. Bake in preheated oven in 180 C degrees, about 20 minutes.
  11. Meanwhile, prepare tea using instant tea, add sugar and gelatin, mix well.
  12. Let it cool down, add yoghurt.
  13. Keep in fridge about 1 hour, when it's half set add sesame seeds and mix well.
  14. Cut chocolate cake in two. Arrange bottom layer of cake in the baking tray, pour in cream, cover with top layer of cake.
  15. Refrigerate overnight.
  16. Serve sprinkled with white chocolate flakes.