

CHOCOLATE PASTRY CAKE (巧克力酥皮蛋糕)

(YIELD: 1 CAKE)



INGREDIENTS

A. PASTRY BASE

1. 1 sheet of pastry sheet

B. CHOCOLATE CENTER

1. 100ml heavy whipping cream
2. 0.4 lb. dark chocolate

C. CAKE BODY

1. 3 eggs
2. 1.5 Tablespoon sugar
3. 2/3 cup all-purpose flour
4. 2 tablespoon corn starch

D. DECORATION

1. Some sugar powder

PREPARATION

1. Preheat the oven to 350 degree F. Poke the pastry sheet through in many spots to allow air to pass through and prevent the pastry sheet comes puff after baking. Do this thoroughly. Bake for 15 minutes or until golden brown. Notice that when baking the pastry sheet, one does not need to use the parchment paper. However, a parchment paper is required when baking the cake body later on.



2. Pour ingredient B into a medium metal bowl. In a separate larger metal bowl, add water and put the medium bowl into the larger one. With a low heat on the stove, start melting the chocolate, stir frequently. Make sure the temperature does not become too high otherwise the oil from the chocolate gets separated out from the chocolate.



3. In a large bowl, crack three whole eggs, and add sugar. With high speed, beat the mixture until the color turn light yellow. Sift through the flour into the mixture and blend evenly.
4. Next, fold the chocolate mixture in and blend until consistent. Pour the final mixture into the baked pastry sheet and spread evenly to cover all sides and corners.



5. Bake at 350 degrees for 25 minutes. Once it's cooled down, decorate with sugar powder as illustrated in the pictures. That is, use triangular pieces of papers to cover portions of the cake and dust with sugar powder. Lift the papers to finish.

