

Chocolate cake with potato variety Levante.

A chocolate cake with a surprising twist: potatoes.
A delicious cake, easy to prepare for a party or other
special occasion.



Preparation: approx. 45 minutes

Serves: 12

Ingredients

- 60 grams cocoa powder
- 500 grams floury potatoes (preferably Levante)
- 250 grams sugar
- 7 eggs
- 200 ml cream
- 200 grams dark chocolate
- 100 grams milk chocolate
- 1 teaspoon coarse sea salt
- tub of raspberries and/or blackberries

Preparation

Step 1: prepare the potatoes

Preheat the oven to 175 degrees. Boil the potatoes for 20 minutes and leave to steam dry. Mash the potatoes with a ricer or masher.

Step 2: making the batter

Separate 6 eggs and beat the egg whites with a mixer until stiff, with two thirds of the sugar. In another bowl, beat the 6 egg yolks with a mixer, together with 1 whole egg, the remaining sugar and the cocoa powder, until smooth. Now add a third of the whipped egg whites to the egg yolk-cocoa mixture. Mix in the mashed potatoes with a spatula, into a smooth and even mixture. Gently fold the rest of the egg white foam into the mixture, to keep it fluffy.

Step 3: baking the cake

Grease a springform pan with a layer of butter. Fill with the batter. Bake the cake in the preheated oven for around 25-30 minutes. Use a skewer to check whether the cake is done. If the skewer comes out clean, the cake is done. If the skewer comes out wet, bake the cake in the oven for a few more minutes. Leave the cake to cool for 15 minutes before carefully removing the springform.

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Step 4: making the icing

To prepare the icing, break the milk and dark chocolate into pieces and place them in a bowl. Gently bring the cream to the boil in a saucepan. Leave to cool for a while, then add it to the bowl with the chocolate pieces. Stir until the mixture is shiny, and the chocolate glaze is finished!

Step 5: decorating the cake

Place the cake with a plate underneath on a wire rack and pour the icing over it. Use a spatula to spread the glaze over the edges. Leave the glazed cake to set for 1 hour at room temperature. Then decorate the cake with raspberries and blackberries.

Enjoy!

Recipe: Hugo Kennis