



ELEVATE A CLASSIC DESSERT WITH *SCHARFFEN BERGER*[®] CHOCOLATE CONTEST

Scharffen Berger[®] Chai Tea-Spiced Chocolate Cake with Dark Chocolate Ganache Glaze

Recipe by Yigit Pura, executive pastry chef at San Francisco's Taste Catering Co. and winner of the 2010 *Top Chef: Just Desserts*

Serves 8

For the cake:

5.6 oz. all-purpose flour
2.5 oz. (5 Tbs.) Scharffen Berger[®] Unsweetened Natural Cocoa Powder
0.18 oz. baking powder
3/4 cups plus 4 tsp. whole milk
3.5 oz. crème fraîche
2 large eggs, at room temperature
10.5 oz. (1 1/3 cups) sugar
3.5 oz. (7 Tbs.) grapeseed oil
4 tsp. chopped Ceylon tea
2 tsp. ground cinnamon, preferably Ceylon
1/2 tsp. ground clove
1 tsp. ground green cardamom
1/4 tsp. ground star anise

For the ganache glaze:

7 oz. Scharffen Berger[®] 70% Cacao Bittersweet Chocolate, chopped
10.5 oz. (1 1/3 cups) heavy cream
5 1/3 Tbs. corn syrup
Cinnamon stick, for garnish
Star anise, for garnish
Candied orange strips, for garnish

Make the cake

Pre heat the oven to 350°F

Sift the flour, cocoa powder and baking powder and set aside. In a bowl, mix the milk and crème fraîche and set aside.

Place the eggs, sugar, grapeseed oil, tea and spices in an electric mixer fitted with a whisk attachment and whip until the mixture has a thick, fluffy consistency.

In two steps, alternately mix the crème fraîche mixture and the flour mixture into the eggs using a spatula. Be gentle not to overwork the batter or deflate it.

Spray an 8-inch round cake pan with pan spray and lightly dust with flour. Pour the batter into the pan, about 1 inch from the top.

Bake until the cake has a rise and peak, rotate gently, and bake until it passes the “skewer” test, and lightly bounces to the touch.

Pull out of the oven, allow to cool 5 minutes and then loosen with a spatula on each side, and gently unmold and cool on a cake rack.

Make the ganache glaze

Melt the chocolate over a double boiler.

Bring the cream and the syrup to a boil, and pour over the chocolate. Mix using a spatula, and in the end finish mixing using an emersion blender to emulsify the mixture, taking care not to add too many air bubbles. Use the glaze while warm.

Assemble

Place the chocolate cake on a cooling rack with a pan lined with plastic underneath it to catch the drippings of glaze.

Put the chocolate glaze in a container with a spout, and gently yet quickly pour evenly over the chocolate cake, covering the entire top. It is ok, if not desired, if the glaze drips off some of the sides. Garnish with the cinnamon stick, whole star anise and candied orange strips