

Chocolate peanut delight

Description

Mini chocolate cake with peanut caramel sauce and mascarpone



Yield

10 pieces 107 g, Ø 8.2 cm



Scheduling

Preparation: 60 minutes

Baking time: 40 minutes/160°C



Nutritional values (100 g or 100 ml)

energy: 1'547 kJ/370 kcal;

fat: 26 g, of which saturated 15 g;

carbohydrates: 30 g, of which sugars 20 g;

protein: 5.7 g; salt 0.2 g

Ingredients

Chocolate peanut delight (1'070 g)

550 g	chocolate cake
250 g	peanut caramel sauce
250 g	mascarpone
10 g	couverture Piccoli Excellence 54%
10 g	Edelweiss couverture 36%

Caramel sauce (133 g)

60 g	sugar
70 g	heavy cream UHT
2 g	vanilla pods
1 g	table salt

Chocolate cake (666 g)

55 g	water, hot
25 g	cocoa powder (22–24% fat)
85 g	butter, cold
150 g	raw cane sugar
6 g	vanilla pods
45 g	butter, soft
75 g	eggs
140 g	wheat flour 400
5 g	baking powder
80 g	whole milk

Peanut caramel sauce (250 g)

90 g	peanut butter
45 g	whole milk
115 g	caramel sauce

Production

1

Chocolate cake

Mix the cocoa powder with the hot water. Add the cold butter, raw cane sugar and the scraped vanilla pod and stir until smooth. Then blend this mixture with the soft butter. Gradually work in the eggs.

Mix the flour and baking powder and stir into the mixture alternately with the milk until the dough is homogeneous.

Line the indentations of the silicone mat (art. no. 017892, Ø 82 mm, height 30 mm) with baking paper cut to size (15x15 cm). Pipe 65 g of dough into each indentation.

Bake at 160°C for approx. 40 minutes.

Note: Alternatively, bake in cardboard molds. Place these in metal molds during baking to prevent the shape from deforming.

2

Caramel sauce

Heat the cream together with the cut open vanilla pod. Caramelize the sugar in a saucepan until golden brown and carefully deglaze with the hot cream. Bring to the boil while stirring until the caramel has completely dissolved.

Add the salt and pass the sauce through a fine sieve. Then process further.

3

Peanut caramel sauce

Mix the peanut butter and milk. Add the cold caramel sauce and mix until smooth. Cool until a spreadable consistency is achieved.

Note: The 1:1 ratio of cream to sugar gives the caramel sauce a thick, almost sliceable structure – ideal for further processing with peanut butter.

4

Chocolate decoration

Run the white couverture through a grater until it is smooth and spreadable. Sprinkle the dark couverture over the white couverture as a fine rapée and mix in lightly.

This creates a marbled decoration that looks similar to tree bark.

5

Assembling the chocolat peanut delight

After baking, place the mini cakes together with the baking paper directly into chipboard boxes (Ø 8 cm, height 2,5 cm). Spread a tablespoon of peanut caramel sauce on the surface of each cake and top with mascarpone.

Then garnish with the prepared chocolate decoration.