

Chocolate Coconut Cake

Serves: 6-8

Procedure

Cake

In a bowl mix flour salt and baking powder and set aside
Cream butter and sugar add eggs one at a time then scrape down
Add vanilla extract and mix until combine
Alternatively add flour and milk ending with flour.
Spread on silpat and bake at 350 for 20 min

Glaze

Make a syrup with the water and sugar when boiling add the cocoa powder and bring to a boil again then add the heavy cream and bring to a boil again, finish with the gelatin sheets, store in the refrigerator.

Raspberry Gel

Combine all the ingredient in a medium sauce pan and bring to a boil. Transfer the preparation into a container and allow to fully cool down. Blend the gel until smooth about 5 min.

Assembly

Cut cake in half. Spread Raspberry gel evenly over one layer or cake. Top with the other half of the cake. Cut cake into 2"x2" cubes. Allow to cool and set in fridge or freezer for 2 hours.

Dip each cube of cake in glaze. Removing excess. Roll in bowl of desiccated coconut.

Ingredients

Cake

2 cups AP flour
2tsp baking powder
¼ tsp salt
115g cup sugar
150g butter (room temperature)
2 eggs
1tsp vanilla extract
120g milk

Glaze

340g water
450g sugar
160g cocoa powder
250g heavy cream
17g gelatin sheets

Raspberry Gel

225g raspberry puree
25g lemon juice
10g sugar
3g agar

Fine coconut
Raspberry sorbet