

SOFT-CENTRED BLACK-AND-WHITE CHOCOLATE CAKE

Crisp on the outside, very gooey in the middle, this delicious cake is simple to concoct but relies on the use of seriously good chocolate.

Preparation 15 Minutes
Overnight Chilling
Baking 12 minutes
Cooling
Finishing 5 minutes

100g dark, bitter chocolate (such as Lindt Excellence)
100g soft unsalted butter (plus extra to grease cake tin)
4 fresh medium eggs
4 fresh medium egg yolks
75g caster sugar
75g self-raising flour
50g good white chocolate, chilled

To Serve: Cherry conserve

Put dark chocolate pieces in mixing bowl; place over pan of boiling water and melt. Take bowl off heat. Whisk in butter and eggs, one at a time, then yolks. Work in sugar, then sift in flour and whisk lightly. Generously butter cake tin, pour in mixture and chill overnight in coldest part of refrigerator.

Heat oven to 230°C and bake for 12 minutes until crisp and crusty. The inside should still be very gooey. Leave to get cold before removing from tin. Using a peeler, shave off shreds of chilled white chocolate and scatter these attractively over the cake.

Serve with warmed cherry conserve.