

Orange and Chocolate Brownie Cake Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 20 minutes

Cook time : 25-30 minutes

Ready in 40 minutes plus cooling

Level : Advanced

Ingredients:

Brownie Cake

- Dark chocolate (55-60%) 300g (10.6oz)
- Butter 250g (8.8oz)
- Eggs 200g (7oz or 4 medium eggs)
- Sugar 130g (4.6oz)
- Salt 1g (a pinch)
- Corn starch 30g (1oz)

Orange Chocolate Ganache

- Orange chocolate 200g (7oz)
- Double cream 200g (7oz)
- Gelatin 5g (3 sheets)

***Note:** *If you are not able to buy orange flavored chocolate, do not despair - you can still make this delicious cake!:) First, swap orange flavored chocolate with the same quantity of white chocolate. Then infuse orange zest into the cream, add orange coloring to your liking and voilà - you can continue making your ganache as described in the recipe!*

Orange Giandua Ganache

- Freshly grated orange zest 4g (zest from 1 non treated orange)
- Double cream 255g (9oz)
- Giandua chocolate 340g (12oz)
- Gelatin 5g (3 sheets)

Directions

1. Make one day ahead: mix orange zest into 255g (9oz) of cold, liquid double cream (for orange giandua ganache). Cover the bowl and leave in the fridge over night. NOTE: If you're in a hurry, don't worry, there is an alternative method, just continue to read the recipe!
2. Line the bottom of one round 20 cm (8") cake ring with aluminum foil and set it aside.
3. Turn your oven at 180°C (350°F).
4. Break dark chocolate into pieces and cut butter into cubes. Put each into a bowl and melt in the microwave. Pour melted butter into melted chocolate and mix to combine.
5. Add eggs one by one mixing well after each addition. Add sugar and whisk to combine.
6. Add salt and sifted corn starch and mix well.
7. Pour the mixture into the prepared pan and bake at 180°C (350°F) for 25-30 minutes.
8. Take the cake out of the oven and smooth the top with the back of a spoon while it is still hot. Leave it to cool completely.
9. For the orange chocolate ganache, first mix the gelatin with cold water to soak and when it softens take it out and squeeze to remove the excess water.
10. Heat the cream in the microwave and add soaked and drained gelatin inside. Mix until gelatin melts.
11. Pour the mixture over orange chocolate. Leave for about a minute until the hot cream melts the chocolate and then stir until uniform.

12. Pour orange chocolate ganache on top of cooled brownie and put in the freezer to set.
13. Before making gianduia orange ganache, take the frozen cake out from the mold. Line larger cake ring, 22cm (about 9") in diameter with acetate strip. Put frozen cake onto a cake board and place the larger, lined cake ring on the board, too, so the cake is exactly in the middle of the ring. This step is optional, and you can make the whole cake in the same cake ring, but if you do that, you will have visible layers once you take it out from the mold.
14. For gianduia ganache, first mix the gelatin with cold water to soak and break gianduia chocolate into pieces.
15. Heat up the cream with infused orange zest just to a boil. Remove it from the heat, and add in soaked and drained gelatin. Stir well and strain onto gianduia chocolate. Stir until you get uniform and glossy ganache.
16. If you didn't manage to mix orange zest and cream the night before, do it now. Put both into a saucepan and heat until warm, but don't boil. Cover with a lid, remove from the stove and let it sit for 15-20 minutes. Bring infused cream to a boil and remove from the stove. Add soaked gelatin and stir until dissolved. Strain everything over gianduia chocolate. Stir until you get uniform and glossy ganache.
17. Pour gianduia ganache over frozen orange layer and let it set in the fridge for a couple of hours.
18. Remove the cake from the mold, decorate with some melted orange chocolate and enjoy!