

Marble Chiffon Cake Recipe

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Prep. time : 25 minutes

Cook time : 60 minutes

Ready in 85 minutes plus cooling

Level : Advanced

Ingredients:

Chiffon Cake:

- All purpose flour 240g (8.5oz)
- Sugar 180g (6.3oz)
- Baking powder 12g (1Tbsp)
- Salt – a pinch
- Vegetable oil 120g (4.2oz)
- Egg yolks 120g (4.2oz or 6 medium egg yolks)
- Cold water 60g (2.1oz)
- Orange juice 120g (4.2oz)
- Orange zest 6g (1Tbsp)
- Vanilla powder
- Egg whites 240g (8.5oz or 8 medium egg whites)
- Sugar 180g (6.3oz)
- Cocoa powder 45g (1.6oz)
- Sugar 60g (2.1oz)
- Boiling water 60g (2.1oz)

Chocolate Ganache:

- Chocolate 60% 200g (7oz)
- Whipping cream 200g (7oz)

Directions

1. Place sifted flour, 180g (6.3oz) of sugar, baking powder and salt into a large bowl.
2. Combine 120g (4.2oz) of vegetable oil, egg yolks, 60g (2.1oz) of cold water, 120g (4.2oz) of orange juice, orange zest and vanilla powder into another bowl.
3. Whisk the egg whites to soft peaks. Add 180g (6.3oz) of sugar gradually and continue whisking until you get stiff peaks.
4. Mix cocoa powder, 60g (2.1oz) of sugar and 60g (2.1oz) of boiling water, and set it aside.
5. Pour the liquid ingredients into dry ones and mix it well with a whisk.
6. Fold French meringue into the mixture and divide the mixture in two bowls.
7. Mix cocoa paste into one half of the mixture.
8. Pour about half of the chocolate mixture into the ungreased mold. Pour approximately half white mixture in the middle of the chocolate one all around the mold. Pour the rest of the chocolate batter into the mold, and finish with remaining white batter. Insert a skewer or a cake tester into the batter, and swirl through the mixture to get the marbled effect.
9. Bake chiffon cake at 180°C (350°F) until the cake tester comes out clean, for about one hour.
10. Take it out of the oven and invert the mold onto a funnel or a glass bottle. Leave it to cool down completely upside down.
11. Take the cooled cake out from the mold using a small offset spatula.
12. Make ganache for the glaze. Bring cream to a boil and pour it over chopped chocolate. Wait for a minute until the hot cream melts the chocolate, and then, stir the mixture until nice and glossy.
13. Pour the glaze over the cake and decorate it with freshly grated orange zest.