

Almond and Chocolate Mocha Cake

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Prep. time : 60 minutes

Cook time : 20 minutes

Ready in 80 minutes plus cooling

Level : Advanced

Ingredients:

Joconde Sponge Cake:

- Almond flour 150g (5.3oz)
- Powdered sugar 130g (4.6oz)
- All purpose flour 40g (1.4oz)
- Eggs 165g (5.8oz)
- Butter, melted 20g (1oz)
- Egg whites 115g (4oz)
- Sugar 30g (1oz)

Simple Syrup:

- Water 100g (3.5oz)
- Sugar 100g (3.5oz)
- Rum 10g (1Tbsp)

Milk Chocolate Ganache:

- Milk chocolate 200g (7oz)
- Cream 35% 100g (3.5oz)
- Butter 55g (2oz)

Mocha French Buttercream:

- Egg yolks 115g (4oz)
- Sugar 200g (7oz)
- Butter 285g (10oz)
- Coffee extract 40g (1.4oz)

Decoration:

- Chocolate sprinkles

Directions

1. To make Joconde sponge cake place powdered sugar, almond flour and flour into a large bowl and stir well with a whisk. Then, add eggs and melted butter and stir until you get smooth paste. To make French meringue place egg whites into a bowl of a stand mixer fitted with whisk attachment and whisk on medium speed until soft peaks form. Then, gradually add sugar and continue mixing until firm peaks form. Add the prepared paste into the French meringue and mix with a silicone spatula until combined.
2. Prepare four 16cm (6") in diameter cake rings and line them with aluminum foil to prevent the cake batter from leaking. Divide the cake batter into four equal parts, about 150g (5.3oz) each. Pour the Joconde batter into the cake rings and smooth the top using a small spatula. Then, bake them at 190°C (375°F) for about 10-12 minutes, until golden. Take them out and leave them to cool down completely.
3. To make simple syrup put water and sugar into a bowl and stir well with a whisk. Heat up this mixture in the microwave until it boils and the sugar crystals dissolve. Then, leave it to cool down. Add rum into lukewarm syrup and stir with a whisk to combine. Set the syrup aside until needed.
4. To make milk chocolate ganache melt milk chocolate in the microwave on low heat and add warm cream into the chocolate. Stir with a whisk until the mixture becomes uniform. Then, add softened butter and stir until it melts. Cover the ganache with cling film and leave it on the counter until it becomes pipeable.
5. To make French buttercream first thing you need to do is make *pâte à bombe* which is a mixture of whipped egg yolks and cooked sugar syrup. Place egg yolks into a bowl of a stand mixer fitted with whisk attachment and start mixing on medium speed. Put sugar and water (enough to cover the sugar) into a saucepan and put the lid on. Once the syrup boils, the steam will wash down sugar crystals

from the sides of the pan and you can remove the lid. Insert the probe of a digital candy thermometer into the syrup and continue cooking until it reaches 118°C (244°F). At that point pour it carefully without turning off the mixer into whipped egg yolks. It is important to pour the syrup between the whisk and the side of the mixing bowl. Be very careful, if you pour the syrup directly on the whisk while it's working, that could splatter your hands or face with hot sugar syrup and you could get serious burns! Once all the syrup is inside, continue whisking *pâte à bombe* until it cools down. When *pâte à bombe* is cooled, start adding softened butter gradually until everything is incorporated. Add coffee extract into the buttercream and stir with a silicone spatula to combine.

6. To assemble the cake, put the first sponge cake onto a cake board and soak it with rum flavored simple syrup. Then, put 85g (3oz) of milk chocolate ganache onto the cake and spread it using a small spatula. Place this in the fridge to set. When ganache is set, put 115g (4oz) of mocha buttercream onto it and spread it using a small spatula. Place the second Joconde cake onto the buttercream and soak it with syrup. Place everything in the fridge until the buttercream sets. Repeat this procedure until you use all of your cakes.
7. Add some more buttercream onto the sides of the cake and smooth it using a scraper. Then, put some buttercream on top of the cake and spread it using a spatula. Place the cake in the fridge until the buttercream sets.
8. Pipe some more buttercream onto the sides of the cake and smooth it using a scraper. Continue until you get regular shape of the cake and then, put it in the fridge until the buttercream sets.
9. Decorate the sides with some chocolate sprinkles. Put remaining buttercream into a piping bag fitted with star tip and decorate the cake. Next, place some chocolate sprinkles on the top. Finally, pour warm ganache onto the cake and shake to distribute it evenly.
10. There, your delicious almond and chocolate mocha cake is done! Enjoy!