

CHOCOLATE ORANGE CAKE



0 made it | 0 reviews



Dammika Herath



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Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

CHOCOLATE ORANGE CAKE Bitter Chocolate Sponge

- 160g egg yolk
- 80g eggs
- 100g sugar
- 80g flour
- 40g cocoa powder
- 40g melted butter
- 40g chocolate 70%
- 180g egg white
- 80g sugar
- 3g salt



Orange Italian Meringue

- 20g sugar
- 100g egg white
- 20g orange zest
- 60g orange pulp
- 180g sugar

Custard Cream

- 250ml milk
- 60g sugar
- 20g egg yolk
- 25g eggs
- 20g cream powder

Orange Mousse

- 100g custard
- 25g Mycryo cocoa butter
- 15g orange zest
- 25g semi-candied orange
- 90g orange Italian meringue
- 240ml whipped cream

Chocolate Cream

- 170ml milk
- 50g egg yolk
- 50g sugar
- 30g Mycryo butter
- 150g chocolate, dark
- 200ml whipped cream

Orange Chocolate Spray

- 150g white chocolate
- 100g coco butter
- Orange food colouring

Feuillantine Crunchy

- 80g chocolate
- 20g crispy thin pastry



Grand Marnier Chocolate Sauce

- 100ml water
- 100g sugar
- 10g chocolate
- 20g cocoa powder
- 15g cream
- 5g Grand Marnier

Methods and Directions

CHOCOLATE ORANGE CAKE

Bitter Chocolate Sponge

- Whip egg yolk and whole eggs with sugar till fluffy.
- Add flour and cocoa powder. Mix with the melted butter.
- Add chocolate to the mixture. Take a baking ring put the mix in the mould.
- Bake in a pre-heated oven at 180°C for 15 to 20 minutes.

Orange Italian Meringue

- Whisk together the sugar and egg white.
- Add the orange zest.
- Cook the orange pulp and sugar at 123°C.
- Pour on the egg white and whisk in to a nice Italian meringue.

Custard Cream

- Boil the milk. Mix eggs, egg yolk, sugar and cream powder.
- Cook the cream slowly till it becomes creamy. (83°C)
- Take off the heat and set aside till it becomes cold.

Orange Mousse

- Mix custard with micro cocoa butter and orange zest.
- Add Italian meringue.
- Add whipped cream and then semi-candied orange.

Chocolate Cream

- Bring the milk to the boil. Cook egg yolk and sugar in the milk at 83°C and sieve through.
- Let it cool down. Melt the chocolate with Mycryo butter and add to the mix.
- Add the whipped cream.



Orange Chocolate Spray

- Melt the chocolate with coco butter.
- Strain and put in the chocolate spray gun.

Feuillantine Crunchy

- Melt the chocolate. Add crisp pastry.
- Put on the baking tray and keep till cool and set.

Grand Marnier Chocolate Sauce

- Boil all the ingredients except Grand Marnier.
- Remove from the heat.
- Add Grand Marnier and mix well.

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