



Butlers Raspberry Ganache Cake

Serves 6-8

Butlers Raspberry Ganache Cake exclusively created for Butlers Chocolates by Chef Kevin Dundon.

Ingredients

2 x 100g Butlers Chocolate Dark chocolate Bar
5 x 100g Butlers Chocolate White chocolate with wild raspberry bar
1 x Butlers Chocolate 40% Salted Caramel bar

For the sponge

275g butter, soften
180g Butlers Chocolate dark 70% chocolate bar
4 eggs
275g caster sugar
135g self-raising flour, sieved

Chocolate & Raspberry Ganache

450g Butlers Chocolate White Chocolate with Wild Raspberry bar
250g butter, room temperature
140g cream

Chocolate Glaze:

160 ml cream
1 tbsp honey
1 tbsp water
85g Butlers Chocolate salted caramel chocolate

Extra to serve:

200g whipped cream
200g fresh raspberries

- Preheat the oven to 170°C. Grease and line three 22cm x 22cm (9 inch x 9 inch) baking sheets with greaseproof paper.
- Melt the dark chocolate in a heatproof bowl set over a saucepan of simmering water, making sure the bottom of the bowl does not touch the water.
- Beat the butter in another bowl until soft.
- In the meantime, place the sugar and eggs in a third bowl and beat until pale and fluffy.
- Remove the chocolate from the heat and fold in the soft butter. Combine them with the egg mixture, and finally fold in the sieved flour. Divide the mixture equally among the prepared baking sheets and spread into an even layer.
- Bake for 10-12 minutes until cooked through but still soft. Remove from the oven and leave aside to cool.

- Next to prepare the raspberry ganache. Melt the Butlers Raspberry White Chocolate and the butter in a large bowl set over simmering water. Stir the chocolate and butter until melted, then remove from the heat. In a small sauce pan, bring the cream to the boil and pour over the chocolate and butter mix, whisking to combine. Set aside until it thickens and become spreadable.
- Line a 2lb or 10cm x 20cm deep rectangular cake tin with some parchment paper. Place one layer of the sponge at the bottom. Then spread some raspberry jam. Cover the jam with a layer of chocolate raspberry ganache. Top with the second layer of sponge and repeat, finishing with a layer of sponge on top. Then, place the cake in the fridge for 2 hours to set.
- While setting, prepare the chocolate glaze. In small saucepan, bring to boil the cream, water and honey. Remove from the heat. Add the salted chocolate and stir into the cream with a spatula until combined; it should have a nice shiny appearance.
- Once the cake has set in the fridge remove it from the cake tin, place onto a wire rack and pour over the chocolate glaze, add some fresh raspberries and chocolate truffles!