

Ben Shewry,  
AUSTRALIA

## ELAINE'S CHOCOLATE CAKE

This recipe has been in the Shewry family for 50 years and it always makes an appearance at birthday celebrations. If you have your birthday at Attica (the highest ranked Australian restaurant in the world), it will also be the cake they serve you.



The portions here make enough mixture for two cakes, and there's ganache to spare, so you can easily use this recipe to make a double-decker chocolate cake. I recommend you do, even if there's no birthday to be celebrated.

**Serves:** 8-10

**Time:** 1 hour, plus time for cake to cool and ganache to set



### INGREDIENTS

#### **Cake: Dry ingredients**

300 grams plain flour  
350 grams castor sugar  
40 grams Dutch cocoa  
1 teaspoon baking powder  
2 teaspoons bicarbonate of soda

#### **Cake: Wet ingredients**

200 grams canola oil (Ben seeks out non-GMO)  
150 grams water  
230 grams milk  
2 eggs, beaten  
1 teaspoon white vinegar  
1 teaspoon vanilla essence

#### **Ganache**

250 grams pouring cream  
350 grams dark chocolate pieces



### METHOD

#### **Cake**

1. Preheat oven to 180°C. Line the base of 2 x 22 cm (approx.) cake tins, grease base and sides and set aside. If you only have one tin, you can bake the cakes one after another.

2. Place dry ingredients into mixing bowl and blitz for **2 sec/speed 10**.

3. Add wet ingredients to mixing bowl and mix until combined for **10 sec/speed 5**. Scrape down sides of mixing bowl with spatula and mix again **10 sec/speed 6**.

4. Divide mixture between the 2 cake tins, filling to 3/4 full. Bake in oven for 25 minutes (180°C). Remove from oven and allow to cool in the tin on a wire rack for about 20 minutes before turning out. Place cake onto serving dish and set aside. Clean and dry mixing bowl.

#### **Ganache**

5. Place cream into mixing bowl and heat for **5 min/70°C/speed 2**.



**...continued**

6. Add chocolate to mixing bowl and gently heat for **5 min/37°C/speed 1**, until ganache is glossy and smooth.

Remove cooled cakes from tins and place on plates. Cover generously with ganache. If desired, form a two-layer cake by sandwiching the cakes with the ganache. You may need to slice the peak from the bottom cake to make it flat. (The cook gets to eat the cake trimmings, of course!)

**Tips**

- Ben seeks out ingredients of the highest quality for his dishes. Here he recommends high quality Dutch cocoa, Australian chocolate from Daintree Estates and non-GMO canola oil.