



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

# Chocolate Cake with Chocolate-Dipped Raspberries and Cream

## Ingredients

### Chocolate cake

400g dark chocolate  
4 eggs, separated  
150g caster sugar  
2 ½ tbs orange liquor  
Icing sugar, to serve

### Chocolate raspberries

200g dark chocolate  
½ punnet raspberries

### Raspberry sauce

½ punnet raspberries  
1 tbs caster sugar  
300mls cream  
1 tbs icing sugar



## Method officially tested

1. Preheat the oven to 180C.
2. Bring a saucepan of water to the boil then reduce to a simmer. Place the chocolate in a bowl and place the bowl over the simmering water. Slowly melt the chocolate, stir occasionally so chocolate doesn't burn.
3. Combine the egg yolks and sugar in a bowl, place the egg whites in a separate bowl. Using a hand beater whisk the egg yolks and sugar until pale and thick, pour in the melted chocolate and mix to combine.
4. Using a hand beater whisk the egg whites until stiff peaks form, carefully fold into the chocolate mixture.
5. Pour the mixture into a greased and lined cake pan, place the cake pan in a bain marie and bake in the oven for 45 minutes or until cooked. Remove from cake pan and dust with icing sugar.
6. For the chocolate raspberries, bring another saucepan of water to the boil reduce to a simmer, place the chocolate in a bowl and place the bowl over the simmering water to melt the chocolate, stirring occasionally. Dip the raspberries in the chocolate and coat entirely. Place onto a tray lined with paper and place in the fridge until set.
7. For the raspberry sauce, combine the raspberries and sugar in a small saucepan, place over a medium-low heat and stir until sugar has melted, strain through a sieve.
8. Combine the cream and icing sugar in a bowl and whisk until soft peaks form.
9. To serve, place a slice of cake on a plate, spoon some raspberry sauce to the side and top with chocolate coated raspberries with a spoonful of whipped cream to the side.

