

nøgg

No Egg.
But Plants.

Simply. **Wow.**

Chocolate cake with berries.

Preparation

- 1 Beat all the ingredients for the batter for 2 to 3 minutes at a slow speed, using a coarse broom/flat beater until a homogeneous dough is formed.

Note: For an optimal result with a fine texture and nice volume, do not overmix.

- 2 Pour the batter onto the prepared baking sheet and smooth it out. Spread the blueberries, raspberries and chocolate drops on the batter and bake.

In a deck oven (draught closed):
185°C, 40–45 minutes

In an oven: 185°C (top/bottom heat), 20 minutes

In the combi-steamer: 160°C, 15 minutes

- 3 Leave the cake to cool after baking.

The preparation time always depends on the type of cooking appliance used and its heat output.



Ingredients for 1 baking sheet

Batter (approx. 900 g)

- 500 g nøgg Batter Powder
- 165 ml vegetable oil
- 25 g dark cocoa powder
- 225 ml water

Garnish

- blueberries
- raspberries
- large chocolate drops

Baking sheet sizes

- baking sheet 37–40 x 28–32 cm:
approx. 900 g batter
- baking tray with front rail 20 x 60 cm:
approx. 1.800 g batter

