



Haigh's Easter Chocolate Cake

Preparation time: 25 minutes | **Cooking time:** 55 minutes | **Serves:** 12

125g unsalted butter, softened
 1 cup (220g) raw caster sugar
 finely grated zest of 2 large lemons
 finely grated zest of 1 orange
 2 teaspoons vanilla bean paste
 6 extra-large eggs, separated
 2 cups (240g) almond meal
 250g tub ricotta
 75g Haigh's dark chocolate pastilles, roughly chopped
 ½ cup (40g) flaked almonds

Ganache

75g Haigh's dark chocolate pastilles
 100ml thickened cream

Topping

Haigh's miniature Easter eggs



- Preheat oven to 180°C (160°C fan-forced). Lightly grease a deep 20cm cake tin and line with baking paper.
- Place butter, ⅔ cup sugar, zests and vanilla together in bowl of electric stand mixer, beating until pale and fluffy.
- Add yolks one at a time, beating well between each addition. Add almond meal, folding gently to combine. Add ricotta and chocolate, folding gently to combine.
- Place egg whites in a clean mixing bowl and using electric beaters, whip to soft peaks. Add remaining sugar, 1 tablespoon at a time, beating well between each addition until egg whites are thick and glossy.
- Add a spoonful of egg white mixture to the ricotta mixture, gently stirring to combine, helping to loosen mixture. Add remaining egg whites, folding gently to combine.
- Pour mixture into prepared cake tin and sprinkle flaked almonds on top. Place tin in preheated oven for 55 minutes or until top of cake is golden and a skewer comes out of centre clean. Remove from oven, carefully run a palate knife around edge of cake before allowing to cool completely in tin.
- For the ganache, place pastilles in a bowl. Bring cream to just below boiling point and pour over the chocolate. Stir occasionally until chocolate has melted and become smooth.
- To serve, pour cooled ganache into centre of cake and top with Haigh's Easter eggs.

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