

# REPÚBLICA DEL CACAO®



An original recipe by Santiago Cueva

## CHICHA MORADA CAKE

2 cakes (500g each)

### INGREDIENTS

#### CAKE

- 170 gr Clarified butter
- 225 gr Sugar
- 295 gr Whole eggs
- 170 gr Powdered almonds
- 105 gr Flour
- 15 gr Cacao powder 22-24%
- 2.5 gr Baking powder
- 100 gr Blackberry puree
- 50 gr Fresh blackberries
- 75 gr Dark Chocolate Peru 62%

### METHOD

#### CAKE

Make in a food processor.  
Blend the eggs and sugar together. Add the powdered almonds, flour, baking powder, cacao powder and blackberry puree. Quickly mix the ingredients together just until the texture is homogeneous. Add the melted clarified butter and the chocolate melted at 115°F (45°C).  
Leave the mix to rest in the refrigerator for 12 hours.  
Pour into your choice of molds and bake.

