



## CHOCOLATE-MARbled PLUM CAKE

### CAKE

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#### INGREDIENTS

TOP CAKE  
EGGS  
UNSALTED BUTTER 82% FAT - SOFTENED  
CACAO IN POLVERE

g 1.000  
g 500  
g 500  
g 30-40

#### PREPARATION

Whip all the ingredients together, except for the cocoa, in a planetary mixer with the whisk attachment at medium speed for 6 minutes.  
Divide the mixture in two equal parts, add the cocoa to one of them and stir to perfectly combine it to the mixture.

#### FINAL COMPOSITION

Butter and flour the cake moulds. Pour the 'white' mixture and the cocoa flavoured mixture into the prepared moulds in an irregular way, in order to produce a perfect marble-effect.

#### AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.