

CHOCOLATE CAKE WITH CANDIED FRUIT

INGREDIENTS:

200 G DARK CHOCOLATE PLUS 70 G FOR THE ICING - 200 G BUTTER -
150 G SUGAR - 200 G FLOUR - 3 EGGS - 3 SPOONFULS CANDIED FRUIT
- 1 SPOONFUL RUM

USING AN ELECTRIC WHISK, COMBINE THE EGGS, SUGAR AND A PINCH OF SALT IN A BOWL UNTIL FROTHY.

MELT THE CHOCOLATE (200 G) WITH THE BUTTER IN A BAIN-MARIE AND ADD TO THE MIXTURE. ADD THE FLOUR SLOWLY, COMBINE USING THE ELECTRIC WHISK, FINALLY STIRRING IN THE CANDIED FRUIT SOAKED IN RUM.

POUR THE MIXTURE INTO A FLOURED AND BUTTERED 20 CM CAKE TIN.

BAKE IN A WARM OVEN AT 180° FOR 30 TO 40 MINUTES. LEAVE TO COOL THEN TURN OUT ONTO A SERVING DISH. BEFORE SERVING, POUR OVER THE MELTED CHOCOLATE MIXED WITH A DROP OF WATER.

GARNISH WITH CANDIED FRUIT AS DESIRED.