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Chocolate Goldenberry Cake
created for Andes Fruits Colombia

Ingredients:

1 ½ cups walnut halves
1 tablespoon unsweetened Dutch-processed cocoa powder
8 oz. bittersweet chocolate
6 ounces unsalted butter
6 large egg yolks
¾ cup light brown sugar
1 teaspoon dark rum + 1 tablespoon dark rum
½ teaspoon salt
1 teaspoon vanilla
4 large egg whites
1 pint goldenberries, halved
¼ cup granulated sugar

Preheat oven to 350 degrees Fahrenheit, and butter and flour a 9 inch springform pan. Toast walnuts for ten to twelve minutes until more golden in color and fragrant. Let cool.

Over a bain marie, melt chocolate and butter. Set aside to cool.

In a food processor, pulse the walnuts with cocoa powder. Be careful not to overblend.

In a mixer with the whisk attachment, whip together the egg yolks and sugar for about three minutes until thickened and lighter in color. Add in salt, vanilla, and rum and mix to combine.

Add egg yolk mixture into the cooled chocolate. Stir gently to combine. Then add in chocolate and nut mixture and mix until almost all combined.

In a separate, clean bowl, beat the egg whites until soft peaks are formed. Fold into the chocolate mixture. Add in 1/2 pint goldenberry halves and pour into the prepared pan. Bake for 30 to 40 minutes until set and pulling away from the sides. Cool on a wire rack and gently unmold. Serve immediately with goldenberry compote or reserve wrapped in the refrigerator for up to three days.

Meanwhile, to prepare goldenberry compote, place remaining 1/2 pint berries in a saucepan with ¼ cup sugar and 1 tablespoon rum. Let simmer for 8 to 10 minutes until the berries open and seeds are released. Serve with slices of cake.