



## MIXED BERRY & CHOCOLATE DESSERT CAKE WITH BERRY COMPOTE



Serves  
8

### Ingredients

- 200g quality dark chocolate, chopped
- 150g unsalted butter, chopped
- 1 tablespoon Tia Maria or similar liqueur
- 2/3 cup caster sugar + ¼ cup extra for compote
- 5 eggs, separated (at room temperature)
- 1/3 cup ground almonds
- 1/3 cup plain flour
- 500g bag Creative Gourmet frozen Mixed Berries
- Cocoa or icing sugar, for dusting
- Cream or ice-cream, to serve

### Method

1. Grease and line a 23cm spring-form pan with baking paper. Place chocolate and butter in a large heatproof bowl. Microwave, uncovered, on medium, stirring every minute with a metal spoon, for 2-4 minutes until melted. Stir in Tia Maria and 1/3 cup sugar. Set aside to cool slightly.
2. Preheat oven to 180°C/160°C fan-forced. Beat egg yolks one at a time into cooled chocolate mixture. Add ground almonds and sift over the flour. Gently fold until combined.
3. Using electric hand beaters, beat egg whites in a large bowl until stiff peaks form. Gradually beat in remaining 1/3 cup sugar. Using a metal spoon, fold a large spoonful of egg whites into chocolate mixture. Fold through half the remaining egg whites. Sprinkle over 2 cups frozen berries. Add remaining egg whites and gently mix until just combined (breaking up any clumps of berries). Pour mixture into prepared pan. Bake for 45-50 minutes until cake has risen and is firm to touch. Remove from oven and cool cake completely in pan.
4. To make the berry compote, place remaining frozen berries and ¼ cup sugar into a small saucepan over medium heat. Bring to the boil, stirring occasionally, and cook for 2 minutes. Cool slightly. Place into an airtight container and chill until ready to serve.
5. To serve, carefully transfer cake to a serving plate or board. Dust with cocoa or icing sugar. Serve with berry compote and cream or ice-cream.

### Tips:

- ☆ Expect the cake to sink on cooling because of the small amount of flour used (this gives the cake its lovely fudgy texture).
- ☆ Make the cake a day in advance. Once totally cooled, cover with foil and refrigerate overnight. Remove from fridge, transfer to a serving plate and bring to room temperature. Dust with cocoa or icing sugar and serve.
- ☆ Pick out the largest berries from the box and use for the compote.



### Products Used In This Recipe



☆ Healthier option: Use light cream cheese, reduced fat custard and Sponge finger Savoirdi biscuits in place of panettone for a lighter alternative (Per Serve: 1560kj, protein 9.3g, total fat 9g (sat. fat 5g), cholesterol 81.4mg, carbs 59.8g, fibre 4.9g, sodium 276.5mg. Glycemic index estimate: medium).

**Per Serve:**

☆ 2073kj, protein 7.4g, total fat 29.1g (sat. fat 18.6g), cholesterol 165.6mg, carbs 50.4g, fibre 4.3g, sodium 124mg. GI estimate: medium.