



RBC Royal Bank®
RBC Banque Royale®

Schokoladekuchen

Chocolate Cake Recipe with
Chocolate Crème and Raspberry Coulis

VIENNESE
OPERA BALL
OTTAWA



Preheat oven at 200°C (400°F)

120 g butter (softened)
250 g sugar

Combine the soft butter with the sugar and beat until fluffy and white.

Add a bit at a time:

- 6 egg yolks
- 250 g ground almonds
- 120 g semi-sweet baking chocolate (melted gently in a water bath with 5 tablespoons of espresso coffee)

Beat the 5 egg whites until stiff peaks form. Gently fold them into the batter.

Pour the batter into a spring form pan which has been lined with parchment paper. Bake 50 minutes at 200°C. After 35-40 minutes, insert a toothpick in the middle to see if it is baked. If the toothpick comes out clean, the cake is done. If not, let bake for a few more minutes.

The cake tastes better if it is baked 2-3 days in advance.

If desired, you can ice the cake a day later with:

200 g semi-sweet chocolate, melted gently over a water bath with 5 tablespoons of water.

Mix to combine and add 20 g butter at the end.

Spread the icing evenly on the cake.

From the kitchen of Loretta LORIA-RIEDEL
Austrian secrets to diplomatic success