

# CHOCOLATE CAKE WITH ZABAIONE SAUCE



## INGREDIENTS FOR 12 DESSERT

- 1 pouch Chocolate Cake Mix
- 240g Zabaione Topping
- 40g
- 225ml milk
- 100g butter
- 100g chocolate fondant
- q.s. Aztec Gold
- q.s. Spray-On Oil, Neutral Flavour

## METHOD

- Mix the contents of the sachet with the milk, softened butter and peanut oil until smooth. Do not over-whisk. Oil the cake tins, pour in the mixture and bake in a preheated oven at 160°C for around 25 minutes, depending on size.
- Melt the chocolate, spread, sprinkle with Aztec gold and decorate as desired.
- Serve the cake with the chocolate wafer and the zabaione filling.

## PRODUCTS IN THIS RECIPE



**Chocolate Cake Mix**



**Zabaione Topping**



**Aztec Gold**



**Spray-On Oil, Neutral  
Flavour**