

Chocolate Porter Cake

100 grams pure chocolate at 70%
100 grams butter
100 ml Fuller's London Porter
150 grams flour
50 grams sugar
100 grams icing sugar
1 teaspoon baking powder
pinch of salt
4 eggs

100 gram dried sour cherries (or cranberries)
Boon Oude Kriek.

For the glazing:

50 grams sugar
50 ml Fuller's London Porter
100 grams pure chocolate at 70%

Soak cherries or other dried sour red fruit in Kriek for some days or at least overnight in the fridge

Preheat the oven to 175°C. Line a 20 cm baking tin with greased baking paper.

Melt 100 grams of chocolate and butter au bain marie en mix thoroughly. Let the mixture cool a little and mix in the 100 ml Porter.

Sift the flour with the baking powder.

Split the eggs.

Beat the egg whites in a bowl till they start to stiffen and start gradually adding the icing sugar, keep beating until peaks are formed.

In another bowl mix the egg yolks with 50 grams sugar. Keep mixing until the colour gets pale, this could take a few minutes. Mix the chocolate butter mixture with the yolks.

From now on we won't be using the electric mixer anymore.

With help of a spatula mix carefully the flour a few tablespoons at a time through the yolk-chocolate mixture. With the same spatula fold the egg whites into the mixture, again a few spoons at a time. The idea is to fully mix it, but without beating out the air.

Carefully put the batter in the greased tin and bake in the oven for about 50 minutes. After the first 20 minutes lower the temperature to 170 °C. As each oven is different check the cake after 40 minutes. If you stick a skewer into the cake and it stays clean when pulled out the cake is done.

When done take out of the oven and let cool completely.

Strain the cherries (you could use the liquid for something else) and purée the cherries with some sugar (if you want). Cut the cake horizontally in two layers. Spread the purée over the bottom half and place back the top half.

Finally make the glaze: Mix 50 grams of sugar with 50 ml of Porter and heat (and stir) till the sugar is fully dissolved. Pay attention when it starts cooking it might foam. If so remove the pan from the heat and keep stirring. Melt 100grams of chocolate au bain marie and once melted mix in the porter syrup. Decorate the cake with the mixture and let the glaze cool and dry.