



Chocolate génoise with white chocolate cover

Instructions for the cake: Beat the eggs and sugar using an electrical whisk until its volume doubles

Recipe by [Coure coulants](#)

Characteristics

Type of dish: Dessert

Ingredients

Ingredients for 1 cake: 3 eggs 100 gr sugar 20 gr cocoa powder 82 gr flour 100 gr chocolate chips 5 gr baking powder
Cover ingredients: 250 gr white chocolate for the cover (Valor brand) 20 g butter 1 trickle very hot water

Preparation

Instructions for the cake:

Beat the eggs and sugar using an electrical whisk until its volume doubles and you have a creamy mixture.

In a different bowl, mix the flour, cocoa powder, and baking powder.

Sift this mixture into the bowl containing the eggs and stir carefully using a silicon spatula, trying not to deflate the eggs.

Finally, flour the chocolate chips and pour them into the dough. We do this to prevent them all from dropping to the bottom (and even so it's hard to achieve homogeneity). Pour the mixture into mould number 5 and bake at 180°C in the preheated oven for 15 minutes.

Check whether it's done by piercing with a knitting needle, until it comes out clean.

Take it out of the oven and leave to rest for 2 minutes before de-moulding onto a rack.

Instructions for the cover:

Place the white chocolate in a bowl together with the butter.

Heat the bowl in a bain-marie or in the microwave. If you microwave it, take it out every 30 seconds and stir, as white chocolate should be melted carefully.

Add a trickle of very hot water until the chocolate achieves suitable consistency for covering the cake.

Once the cover is finished, spread it over the cake using the silicon spatula and taking care that everything is well covered. Finally, decorate with sprinkles.