

CONTICINI S CHOCOLATE POUND CAKE

The Recipe

<https://cuisinedaubery.com/recipe/chocolate-cake-conticini/>

A delicious chocolate bread, perfected by famous French chef Conticini

Chef: Philippe Conticini

Servings: 10

Preparation Time: 30 Minutes

Cooking Time: 40 Minutes

Ready in: 2 H

Yield: A 11 inches long cake

Skill: Easy Level

Cuisine: French Cuisine

Courses: Pound Cake, Dessert,

Ingredients

For a 10.62" (or 10 5/8" or 27 cm) mold

2 oz Dark Chocolate (60 grams)

1 oz Milk Chocolate (30 grams)

1/2 Cup Salted Butter (105 grams)

1/2 Cup Brown Sugar (112 grams)

1 1/2 Cup Hazelnut Flour (135 grams)

2 Tablespoons Egg Yolks (30 grams)

3 Tablespoons Eggs (75 grams)

2 Tablespoons Whipping Cream (30 grams)

1 pinch of Salt

1/2 Cup Flour (60 grams)

3/4 teaspoon of Baking Powder

1/4 lbs Dark Chocolate (105 grams)

1/2 Cup Egg Whites (135 grams)

2 Tablespoons Pearl Sugar (30 grams)

For a 9.05" (or 9 1/16" or 23 cm) mold

2 oz Dark Chocolate (51.1 grams)

1 oz Milk Chocolate (25.5 grams)

1/2 Cup Salted Butter (89.4 grams)

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1/2 Cup Brown Sugar (95.4 grams)
1 1/4 Cup Hazelnut Flour (115 grams)
2 Tablespoons Egg Yolks (25.5 grams)
3 Tablespoons Eggs (63.8 grams)
2 Tablespoons Whipping Cream (25.5 grams)
1 pinch of Salt
1/3 Cup Flour (51.1 grams)
0.6 teaspoon of Baking Powder
3 oz Dark Chocolate (89.4 grams)
1/2 Cup Egg Whites (115 grams)
2 Tablespoons Pearl Sugar (25.5 grams)

For a 7.87" (or 7 7/8" or 20 cm) mold

1 oz Dark Chocolate (44.4 grams)
0.78 oz Milk Chocolate (22.2 grams)
1/3 Cup Salted Butter (77.7 grams)
1/2 Cup Brown Sugar (82.9 grams)
1 Cup Hazelnut Flour (100 grams)
1 Tablespoon Egg Yolks (22.2 grams)
2 Tablespoons Eggs (55.5 grams)
2 Tablespoons Whipping Cream (22.2 grams)
1 pinch of Salt
1/3 Cup Flour (44.4 grams)
0.5 teaspoon of Baking Powder
3 oz Dark Chocolate (77.7 grams)
1/2 Cup Egg Whites (100 grams)
2 Tablespoons Pearl Sugar (22.2 grams)

For a 6.69" (or 6 11/16" or 17 cm) mold

1 oz Dark Chocolate (37.7 grams)
0.66 oz Milk Chocolate (18.8 grams)
1/3 Cup Salted Butter (66.1 grams)
1/3 Cup Brown Sugar (70.5 grams)
1 Cup Hazelnut Flour (85 grams)
1 Tablespoon Egg Yolks (18.8 grams)
2 Tablespoons Eggs (47.2 grams)
1 Tablespoon Whipping Cream (18.8 grams)
1 pinch of Salt
1/4 Cup Flour (37.7 grams)
0.4 teaspoon of Baking Powder
2 oz Dark Chocolate (66.1 grams)
1/3 Cup Egg Whites (85 grams)

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2 Tablespoons Pearl Sugar (18.8 grams)

For a 14.17" (or 14 11?64" or 36 cm) mold

3 oz Dark Chocolate (80 grams)

1 oz Milk Chocolate (40 grams)

2/3 Cup Salted Butter (140 grams)

3/4 Cup Brown Sugar (149.3 grams)

2 Cups Hazelnut Flour (180 grams)

3 Tablespoons Egg Yolks (40 grams)

1/4 Cup Eggs (100 grams)

3 Tablespoons Whipping Cream (40 grams)

1 pinch of Salt

1/2 Cup Flour (80 grams)

1 teaspoon of Baking Powder

5 oz Dark Chocolate (140 grams)

3/4 Cup Egg Whites (180 grams)

3 Tablespoons Pearl Sugar (40 grams)

Steps

For the Dark Chocolate, I gave up my usual Valrhona chocolate, and took this Swiss chocolate
Migros

Centre Commercial Val Thoiry

Rue du Chemin de Pré Jacquet

01710 Thoiry

France/Switzerland

1. Melt the Dark Chocolate (2 oz or 60 g), the Milk Chocolate (1 oz or 30 g) and the Salted Butter (1/2 Cup or 105 g) on a double boiler
2. While this is melting, combine and mix the Brown Sugar (1/2 Cup or 112 g) and the Hazelnut Flour (1 1/2 Cup or 135 g) in a mixing bowl
3. Then add the Egg Yolks (2 Tablespoons or 30 g) and the Eggs (3 Tablespoons or 75 g)
4. and mix well
5. Then add the melted chocolate and stir
6. Then pour in the Whipping Cream (2 Tablespoons or 30 g) and mix
7. Sift over the bowl the Salt (1 pinch), the Flour (1/2 Cup or 60 g) and the Baking Powder (3/4 teaspoon) to avoid lumps
8. Mix well using a spatula
9. The result is a thick batter

The chocolate chunks

10. Cut the Dark Chocolate (1/4 lbs or 105 g) into chunks (1/4 lbs or 105 g). You want pretty big

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chunks that will melt in the oven, and will provide an interesting texture to the Pound Cake

11. Add in and mix

The egg whites

12. The Egg Whites (1/2 Cup or 135 g) should be at room temperature, that way it will be easier to beat them

13. Mix the Egg Whites (1/2 Cup or 135 g) with a whisk, but not too long, so they become foamy.

We are just trying to make them fluffier, but we don't want a meringue

14. Add this to the batter

15. With a rubber spatula, Gently fold the whites into the batter, so to not "break" the foamy whites

The mold

16. Butter and flour your mold, and cool down in the fridge for 10 minutes

The pearl sugar

17. Conticini adds Pearl Sugar to the bottom of the mold, that will bring some interesting texture to every bite

18. Pour some Pearl Sugar

19. Then pour in the mixture

Baking

20. Bake in preheated oven at 360 F / 180 C (Conticini mentioned 320 F / 160 C but I found the temperature too weak)

21. After 20/25 minutes approx., the cake is not baked yet but it starts to rise: cut the top of the cake, that will help the cake to open evenly

22. Then continue baking. The total baking time is approx. 40 minutes depending on your oven

23. To know if you need more baking time, take a knife to the centre of the Pound Cake. If your knife comes out wet, it's not finished baking.

24. If the Pound Cake is baked, take it out of the oven Do not overbake ! The Pound Cake would be too dry to enjoy !

25. Cool on a rack

26. If the Pound Cake is baked, take it out of the oven

27. Do not overbake ! The Pound Cake would be too dry to enjoy !

28. Once cooled down, approx. 1 hour or more, wrap in plastic wrap to keep the Pound Cake moist