

## Dark Chocolate Crème Cake

Yield: 1 cake

### INGREDIENTS

- 12 lb Chef's Line™ chocolate melting cake batter
- Optimax® pan spray
- 4 c crème custard filling (see right)
- 3 c Callebaut bittersweet dark chocolate couverture block, shaved

### PREPARATION

Remove chocolate melting cake batter from freezer, and thaw in refrigerator. Coat 9-in springform pan with pan spray. Pour batter into pan, bake in 350° oven until center is set, using knife to test doneness. Cool cake for 15 minutes and remove from pan onto wire rack. Cool cake completely. Slice cake evenly into two layers. Using cake frosting spatula, apply crème custard filling to the top of the bottom layer cake. Place the top layer of cake on bottom. Apply remaining frosting to top layer and around the sides. Using vegetable peeler, create dark chocolate shavings. Apply dark chocolate shavings on top and around the sides of cake.

### Crème Custard Filling (Yield: 4 c)

#### INGREDIENTS

- 2 lb Chef's Line dark chocolate crème
- 2 c fresh blackberries
- 1/2 c Monarch® sugar
- 2 T freshly squeezed lemon juice

#### PREPARATION

Remove chocolate crème from freezer and thaw in refrigerator. In a robot coupe, blend blackberries, sugar and lemon juice for smooth puree. Pour blackberry puree through fine mesh strainer over a bowl, discarding solids. In a mixing bowl, fold together crème and blackberry puree. Refrigerate custard filling; will keep for up to 4 days.

