



Coffee & extra virgin olive oil cake

TORTA AL CAFFÈ E OLIO EXTRAVERGINE DI OLIVA

Ingredients for the chocolate ganache

50 grams / 4 tablespoons
extra-virgin olive oil
1 tablespoon coffee beans
140 grams / 5 oz 70%
dark chocolate, finely
chopped

Ingredients for the cake

3 eggs
180 grams / $\frac{3}{4}$ cup + 2 $\frac{1}{3}$
tablespoons granulated
sugar
130 grams / $\frac{2}{3}$ cup extra-
virgin olive oil
80 ml / $\frac{1}{3}$ cup espresso
2 teaspoons instant coffee
160 grams / 1 $\frac{1}{3}$ cups all-
purpose flour
20 grams / 4 tablespoons
unsweetened cocoa
powder
8 grams / 2 teaspoons
baking powder
1 pinch salt

The day before you want to make the cake, pour the olive oil into a small cup and add the coffee beans. Infuse the coffee in the olive oil for 24 hours, or longer.

The day after, make the cake. Heat the oven to 180°C (350 degrees F).

Beat the eggs and the sugar until creamy.

Stir in the olive oil and espresso, and mix until perfectly incorporated.

Sift together flour, cocoa powder, baking powder, and salt and add them to the batter. Whisk to remove all the lumps. The cake batter will be quite runny and the smell of extra virgin olive oil quite persistent: don't worry, once baked and cooled down the flavours will be nicely balanced.

Grease a 20-cm/8-inch round cake pan and line it with parchment paper. Fold the paper so that it sticks to the edges of the pan.

Scrape the pound cake batter into the pan, then transfer into the hot oven.

Bake the pound cake for about 50 minutes, or until a toothpick inserted in the cake's centre comes out clean.

When the pound cake is ready, remove it from the oven and transfer it to a rack. Cool the cake in the pan for 10 minutes, then invert it out of the pan onto the rack and cool completely.

Prepare the chocolate ganache. Filter the olive oil and discard the coffee beans. You'll only need



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30 grams (2¼ tablespoons) of extra-virgin olive oil for the chocolate ganache.

Collect the chocolate in a small heatproof bowl, place it over a small pot of simmering water, and stir with a spatula until the chocolate is melted.

Pour in the olive oil in a thin stream, stirring carefully and thoroughly with a spatula, so that the two ingredients can be perfectly mixed.

Let the chocolate cool down for about 20 minutes, or until it starts to be less runny - it highly depends on the temperature in your kitchen.

Pour the chocolate into the cake, and let it drip on the edges. Let the chocolate ganache cool down completely, then transfer the cake to a serving plate. When the ganache is cold - you will understand this because it will turn opaque -, the cake is ready to be served.

This cake will keep nicely for a few days at room temperature, on a tray or a cake stand, or on the kitchen table.