



RECIPE FOR THE

CHOCOLAT CAKE

WITH CLEMENTINES AND RED WINE



60MIN

LEVEL



PREPARATION

- Preheat the oven to 165°C.
- Cream the butter, then add the sugar and beat for about 3 minutes.
- Pour the eggs, the wine and then the vanilla and mix.
- Sieve the rest of the ingredients and add them to the previous mixture.
- Pour the batter into a buttered baking tin and bake the cake for 40 minutes to 165°C.
- Decorate with clementines and grated orange zest.
- You can serve the cake with orange blossom whipped cream.

Recipe and picture by @Mzcuisine



Shopping list

INGREDIENTS

85 g butter (soft)
¾ cup of brown sugar
¼ cup of white sugar
1 egg + 1 yolk
¾ cup of red wine
1 teaspoon of vanilla
1 cup + 1 tablespoon of flour
½ cup of cocoa
½ teaspoon of baking powder
¼ teaspoon of salt
¼ teaspoon of gingerbread spice mix

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www.les-jamelles.com



contact@les-jamelles.com • 1 Route des Corbières - 11 800 Monze - France

