



CONFISERIE SPRÜNGLI
Swiss Chocolate Tradition since 1836

TRUFFLE - CAKE

Exclusive recipe for a Sprüngli classic

Here we reveal the secret of the one-of-a-kind chocolaty dream and present the Truffle Cake recipe for your use at home.



For the sponge base:

- 12 egg yolks
- 280g sugar
- 7 egg whites
- 65g white flour
- 80g hazel nuts, finely ground
- 40g cocoa powder
- 60g butter

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Preparation:

Blend the egg yolks and 80g sugar until fluffy. Beat the egg whites with the remaining 200g sugar until stiff. Sieve flour and cocoa powder together and then mix with the ground hazelnuts. Melt butter in the microwave or on the stove and warm to approx. 60° C. Stir the beaten egg whites slowly into the fluffy egg yolks. Carefully fold the flour mixture into the egg mixture, then slowly stir the melted butter in with this. Bake at 170° C for about 40 minutes.

For the filling:

- 180g Sprüngli Grand Cru Chocolate, Criollo de Maracaibo, Venezuela, 65% cocoa
- 180g cream

Finely chop the chocolate. Bring the cream briefly to the boil and pour over the chocolate. Blend thoroughly, but don't beat into a froth. Cover the finished chocolate filling immediately with cling wrap so that the surface doesn't dry out. Leave to stand overnight at room temperature.

Finishing the cake:

- 25g cocoa powder
- 80g Sprüngli Grand Cru Chocolate, Criollo de Maracaibo, Venezuela, 65% cocoa

Using a serrated knife, cut horizontally through the sponge base twice to make 3 layers. Spread the bottom layer with approx. 40g chocolate filling. Position the middle layer precisely on top, press down and spread with another 40g filling; repeat for the top layer. Then cover the filled sponge base with a smooth coating of chocolate filling and place in the fridge for about an hour. Now take a warmed, smooth knife and smooth off the sides, taking care to make the edges look neat. Using a piping bag and a size 12 nozzle, pipe the chocolate filling into 5 rods on top of the Truffle Cake. The roof shape is formed by piping another 4, 3, 2, 1 rods on top of each other. After decorating, place the Truffle Cake in the fridge for another hour or so. Then use a smooth, warm knife to shape the contours of the roof properly. Dust the Truffle Cake with cocoa powder. Finely chop the chocolate, melt it gently using the water-bath method, and stir well (the temperature of the chocolate should be about 32° C). Finally, using a smooth knife or spatula spread the sides of the Truffle Cake with the melted chocolate and leave in a cool place.

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