Chinese Chocolate Tea Cake

with Olive Oil Cream

We crafted this dairy free chocolate cake to complement the refined flavors of black tea. Choose a fragrant black tea such as Jasmine or Earl Grey or Oolong tea.

the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

4 large eggs (about 252g, weighed with shell)
¾ cup mild, extra-virgin olive oil (150g)
¾ cup hot, brewed fragrant black tea (180g)
⅓ cup 70% dark chocolate, chopped (2oz, 57g)
2 tablespoons honey

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper. If using a Bundt pan, apply a baking spray made with flour.

Add chopped chocolate to hot tea. Stir until well blended. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a drizzle and beat until thick and creamy.

Add the chocolate-tea blend, honey and the chocolate cake mix. Beat on medium-low speed for one minute until just combined.

Pour batter into prepared pan and bake in preheated oven for 50-55 minutes or until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

2 cups heavy cream (480g)
½ cup powdered sugar (57g)
2 teaspoons vanilla extract
¼ cup extra-virgin olive oil

Beat the cold, heavy cream, powdered sugar and vanilla extract on medium speed until thick and creamy.

With the mixer on low speed, gradually add the olive oil. and continue to beat until just incorporated.

Serve the cake garnished with the olive oil cream.