

BLOOD for FOOD

too good to waste

CHOCOLATE BLOOD CAKE

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I served this cake at the dinner series Bloody Spontaneous Cuisine in January 2016. Be sure to tell your guests with a smile that there is blood in this cake. They might feel disgusted but will want to try it because it looks like a delicious chocolate cake.

CAKE

200 g fresh pigs blood
200 g Muscovado sugar
one pinch of salt
200 g butter
200 g dark chocolate
2 tbl white flour

Preheat the oven to 175° Celsius and grease a cake form for 30 cm diameter (or something equivalent in volume).

Strain the blood into a mixer and start to whisk low speed. After a couple of minutes increase the speed level gradually. Whisk the blood for about 10 minutes until it becomes a light pink and airy mass. It should look like pink-colored whisked egg white.

In the meantime brown the butter on medium in a frying pan. Brown the butter until it smells **nutty and is brown in color**. Leave to cool slightly in the pan for later.

Chop the chocolate into pieces and melt gently in a bain-marie.

Add the sugar and salt to the blood mass and mix gradually. Then slowly add the browned butter and melted chocolate. Mix either by hand or on very low with the mixer. Pour the mixture into the cake form and bake for **20 minutes**. Then let the cake cool in its form to set and cool completely before you add the ganache. This can also be done one day in advance.

GANACHE

100 g cream (full fat)
200 g dark chocolate
100 g fresh pigs blood

In a medium sauce pan over medium heat bring the cream to a slight boil. Lower the heat, chop the chocolate and gradually, stirring constantly add the chocolate to the warm cream

until all chocolate is melted and incorporated with the cream. Then over low heat slowly add the blood while stirring constantly. Cook, while stirring constantly for a couple of minutes. Spread the mass over the cake with a spatula and let set.

Chef's Note

This cake is very moist and keeps well cooled for up to five days. For a bain-marie take a pot and a bowl that fits on top of it. Fill the pot with water and make sure the water does not touch the bowl. Then heat the water in the pot, this will create an indirect, soft heat for the chocolate to melt. The ganache can also be done over a bain marie - melt the chocolate first and then add the cream.