

Chocolate Matcha Earl Grey Cake

<http://userealbutter.com/2008/03/02/chocolate-matcha-earl-grey-cake-recipe/>

2 9-inch round chocolate chiffon cakes
16 oz. Earl Grey simple syrup
1 batch matcha Swiss meringue buttercream
Earl Grey chocolate ganache for decoration

chocolate chiffon cake

makes 2 9×3 rounds

this recipe originally intended for baking at 5300 ft.

10.5 oz. cake flour
3 oz. cocoa powder
8.75 oz. confectioners sugar
0.5 oz. baking powder (omitted at 8500 ft.)
7 oz. whole milk
6 oz. canola oil
3 eggs (4 eggs if small)
1 tsp almond extract
2 oz. praline paste (or hazelnut paste)
13 oz. egg whites
9 oz. granulated sugar

Oven 375°F. Prep pans by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool completely on a rack.

simple syrup

1/2 oz. Earl Grey loose tea
2 cups water, boiling
12 oz. sugar

Steep the tea leaves in the boiled water for 6 minutes. Strain the tea into a pot and add sugar. Over high heat, stir the sugar until dissolved and bring to boil. Remove from heat. Let cool.

matcha swiss meringue buttercream

makes about 1.5 quarts

8 oz. egg whites

16 oz. sugar

1 lb. butter, room temperature

4 tbsps matcha powder (you can reduce this if it's too strong)

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a bain marie until 140°F is reached. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, add matcha powder to taste.

earl grey chocolate ganache

1/4 oz. Earl Grey loose tea leaves

6 oz. heavy cream

6 oz. semi-sweet chocolate, chopped

Place chocolate in a medium size bowl. Heat the cream in a pot over medium flame until just simmering. Turn off the heat and stir the tea leaves into the cream. Cover the pot tightly and let steep for an hour. Strain the tea leaves out of the cream (you should have about 4 ounces of cream). Return the cream to the pot and reheat to steaming. Remove from heat and pour the cream over the chocolate. Let sit for a minute then stir until blended. Set aside to cool.

To assemble the cake: Trim the dome tops off of the cakes. Cut four even layers of cake. Place a base piece down on serving plate. Using a pastry brush, apply soaking syrup to the cake layer (I apply twice – the chiffon can hold a lot of liquid). Spread a layer of buttercream on the layer. Set second layer of cake on the buttercream. Repeat soaking syrup and buttercream layers. Before setting the fourth cake layer (should be a base piece, inverted), soak the cut side of the layer with soaking syrup then place it cut-side down on the buttercream. Crumb coat the assemblage, then apply final buttercream frosting to sides and top of cake. Fill a pastry bag fitted with a large tip with the ganache. Pipe decorations onto the cake. Serve at room temperature. Serves 12-16.