

BEETROOT CAKE

Cake

Preheat the oven to 180°C and line three 20 cm cake pans with baking paper. In a mixing bowl, sift the dry ingredients together. In a separate bowl, mix all the wet ingredients except the food colouring. Add the wet ingredients to the dry ingredients and mix until combined. Divide the batter into three equal portions and mix red food colouring into one of these portions. Pour the batter into the prepared pans and bake for 25 to 30 minutes or until a skewer inserted into the centre comes out clean. Leave to cool in the pans for about 15 minutes, then turn out the cakes on a rack and leave to cool completely.

730 g cake wheat flour
60 g cocoa powder
800 g castor sugar
15 ml bicarbonate of soda
200 ml vegetable oil
450 ml milk
450 ml beetroot juice
45 ml vinegar
15 ml vanilla extract
5 ml red food colouring gel

Buttercream icing

Place butter in a large mixing bowl and use an electric or hand beater to beat for 3 minutes or until fluffy and pale in colour. Add cream cheese and beat slowly to incorporate it. Gradually add icing sugar and beat until the mixture is airy. Gradually add cream and beat until smooth and well combined. When the cakes have cooled, level them with a pastry knife. Spoon a dollop of buttercream icing on the cake stand before putting down the first cake layer to prevent it from sliding off. Put about 1 cupful of icing on the cake and, using a spatula, spread it evenly over the top. Place the second cake layer on top, press gently to make it stick, and repeat, and the same with the third layer. Carefully spread icing up the sides. Refrigerate for 20 to 30 minutes so the frosting can firm up before coating with the glaze.

400 g butter at room temperature, cubed
100 g plain cream cheese
800 g icing sugar, sifted
100 ml cream

Ganache

Pour cream into a pot and heat until bubbles start to form around the edges; remove from the heat before it starts to boil. Add chocolate, let it stand for 2 minutes, then stir until the chocolate has melted. Whisk until smooth and glossy.

100 ml cream
100 g dark chocolate, chopped

To assemble the cake

Make sure the ganache is at room temperature and a pouring consistency. Pour over the top and edges of the cake to coat evenly and so it also runs down the sides of the cake. Refrigerate the cake for 20 minutes or until the glaze has set. Garnish with tempered chocolate and crispy beetroot crisps.

tempered chocolate
crispy beetroot crisps

Serves 12

