



RIVERS OF RIBBON CAKE

Cake Ingredients:

1 cup cake flour
1 cup sugar
6 eggs
2 tablespoons unsalted melted butter
1/3 cup of Robert Lambert's Extreme Vanilla Bean Chocolate Sauce, heated

Preheat oven to 350 degrees. Measure cake flour and sugar. Whisk the six eggs well and heat them in a double boiler or in a metal bowl over a saucepan of boiling water, stirring constantly, until the eggs are hot, but not curdled. When heated, immediately scrape the eggs into a mixing bowl, add the sugar and beat at high speed (use a hand mixer or stand mixer). When the batter reaches maximum volume and no longer expands, scrape into a large mixing bowl. Sprinkle half the cake flour over the batter and carefully fold it in, then the other half. Fold in the melted butter and the Extreme Vanilla Bean Chocolate Sauce.

Scrape batter into a parchment-lined rectangular sheet pan and bake at 350 degrees for 15-20 minutes (until toothpick comes out clean and cake pulls slightly away from pan edges.)

Filling Ingredients:

3-4 Nectarines, sliced (Peaches can be used as well)
2/3 cup Robert Lambert's Four Orange Marmalade
2/3 cup of Robert Lambert's Extreme Vanilla Bean Chocolate Sauce

Assembly:

Flip the genoise chocolate layer onto a work surface. Peel off the parchment pan liner and cut the cake into 3 equal rectangles. Heat the chocolate sauce slightly to soften, divide it between two of the three cake layers, and spread to cover with a metal spatula. Mix the fruit with the marmalade. Transfer the first chocolate sauce-covered cake layer to a serving platter, top with 1/2 of the fruit/marmalade mixture, top with the second sauced cake layer, the rest of the fruit, then the third layer. Wrap cake in plastic wrap and refrigerate for a few hours.

White Chocolate Ganache:

8 oz. White Chocolate
2/3 Cup Crème Fraiche (or substitute sour cream)

In a double boiler or small metal bowl over a saucepan of boiling water, melt the white chocolate and whisk until smooth. Remove bowl from saucepan and whisk in the crème fraiche. Allow it to cool until the texture is suitable for use (refrigerate it briefly, as necessary).

FINISHING:

Frost the top and sides of the cake with the White Chocolate Ganache. (Using a piping bag with a wide flat tip will keep crumbs from marring the surface.) Smooth with a metal pastry spatula dipped in hot water.

Chocolate Decoration:

4 oz. White Chocolate

Pastel Food Coloring (oil based)

2 Tablespoons light corn syrup

Melt the chocolate as before in a double boiler or small bowl over a saucepan of boiling water. Do a separate batch for each color you want to use. Add color sparingly to chocolate until you achieve the shade you desire, stir to smooth. Stir in corn syrup until barely combined (stir too much and it will break and separate). Wrap and refrigerate for at least an hour. On a work surface roll out this "chocolate clay" between pieces of plastic wrap with a rolling pin. Use a utility knife to cut into decorative shapes and ribbons, a crimped pastry wheel for rippled edges. Place the shapes strategically (any shapes you choose) onto the cake first, then the ribbons. They can intersect at a starting point and should flow out and off of the cake...like cascading rivers. Accent with candy silver balls.