

# Triple chocolate cake



## Consejo del chef

Last, garnish with cocoa powder and chocolate sprinkles on top.

## Raciones para 8

**20 gr** Almonds  
**40 gr** Oat flakes  
**60 gr** Flour  
**55 gr** Peanut butter  
**1 teaspoon** Ground cinnamon  
**30 gr** Honey  
**50 gr** Melted butter  
**200 ml** Milk  
**1 curd** Sachet  
**150 gr** Dark chocolate 80%  
**200 ml** Double cream  
**200 ml** Milk  
**1 curd** Sachet  
**150 gr** White chocolate  
**200 ml** Double cream  
Cocoa powder

- 1** For the base of the cake: Chop the nuts with a knife and combine them with the rest of the ingredients in a bowl. Use the microwave dish and cook the crumble for three minutes and a half at the highest temperature.
- 2** Then, add honey and melted butter, mix until soft, and spread over the bottom of a springform pan previously covered with parchment paper. Set aside to cool.
- 3** Dissolve the curd in some cold milk in a saucepan, bring it to a boil, and stir the mix from time to time. Use another saucepan to melt the chocolate using "melting" function of your hob.
- 4** Turn down the heat when the milk is thicker and the chocolate has melted. Add the double cream, then the chocolate, and whisk.
- 5** With the base of the cake already cold, arrange the first layer with dark chocolate and place it in the kitchen. We want to solidify this layer first to avoid mixing it with the next layer.
- 6** Repeat the same steps with the other chocolate layers: milk chocolate and white chocolate.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/tarta-tres-chocolates/>

