S'MORE CAKE

S'more cake is a kind of delicious traditional American tart which combines a layer of warm marshmallow with a layer of chocolate: a winning combination with contrasting colours. The name s'more is a contraction of some more, as it would be pronounced with your mouth full. These tarts are ready in ten minutes, and are suitable for people with gluten intolerance. All you have to do is use gluten-free crumbled cookies for the base, as shown in our recipe.

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INGREDIENTS:

Tart
300 g / 10½ oz gluten-free cookies, crumbled
56 g / 2 oz butter, melted
1 egg
Dark chocolate filling:
170 g / 6 oz cream
230 g / 8 oz Emilia Zaini dark chocolate, 70% cocoa
Marshmallow:
4 g / 1/7 oz gelatin
115 ml / 4 fl oz water
200 g / 7 oz powdered sugar
1 vanilla pod
Salt
5 g / 1/6 oz cream of tartar

Difficulty
HARD

Preparation
70 min

Portions
8-10

1 To prepare 8 to 10 s'more cakes, start from base. Mix crumbled cookies in a bowl with melted butter and an egg. Take a buttered muffin pan, and fill hollows with mixture to make tarts. Put in the oven (150 °C / 302 °F) for twenty minutes. Take out of the oven, and leave to cool.

TIP

If you do not want to make it yourself, you can melt 300 g / 10½ oz of ready made marshmallow in the microwave or a double boiler, being careful not to burn it. Furthermore, take care not to make the tarts too thin. Otherwise they will break easily.

2 Meanwhile prepare dark chocolate filling. Boil cream in a saucepan, and pour onto chocolate chopped into small pieces. Stir to an even, shiny mixture.
Fill tarts, turn out of moulds, leave to cool, and put in the fridge.

3 Cover cake entirely with ganache using a spatula. Now proceed with the final decoration: put remaining dark chocolate ganache in a pastry bag with a star-shaped nozzle, and make a ring around the cake base. Then arrange sugar-coated miniature chocolate eggs around edge. Do the same again on the top or, if you prefer, only in the middle. Complete with a handful of sprinkle.