



kai collective

Supporting Kindred Family Services. Click here

CHOCOLATE BEETROOT CAKE

Preparation time: 30 minutes
Cooking time: 50 minutes
Use: 18cm (7in) round cake tin
Makes: 8 slices

- 100g (3½ oz) drinking chocolate
- 230g (8oz) self-raising flour
- 200g (7oz) golden caster sugar
- 100g (3½ oz) dark chocolate, minimum 60% cocoa solids, broken into pieces
- 125g (4½ oz) unsalted butter
- 250g (9oz) cooked beetroot
- 3 large eggs

TO SERVE

- icing sugar for dusting
- crème fraîche

Preheat the oven to 180°C/350°F/gas mark 4.

Butter and flour the cake tin.

Sift together the drinking chocolate and the self-raising flour, then mix in the sugar. Melt the chocolate and butter together in a heatproof bowl suspended over a saucepan of barely simmering water. Purée the beetroot in a food-processor, whisk the eggs, then stir them into the beetroot. Add the beetroot and the chocolate mixtures to the dry ingredients and mix together thoroughly.

Pour the mixture into the cake tin. Bake for 50 minutes or until a skewer inserted into the centre comes out clean. Remove from the oven and leave the cake to stand in its tin for 10 minutes before turning it out on to a wire rack to cool. Serve dusted with icing sugar and some crème fraîche.

HINT: To give the cake a dramatic topping you could grate some cooked beetroot and add it to a standard white icing. Remember to use rubber gloves when handling the beetroot – it stains the skin!



RayWhite.

Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (T&Cs)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment
Loyalty & Gift Card

\$1,000 as a personal
thank you from us.

It's on the house!



kai collective

Supporting Kindred Family Services. Click here

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. Like

Email: jas.sergeant@raywhite.com Phone: 021 184 2626