

# Punk's stout cake with Irish liqueur cream and blackberries



**PUNK CHEF**  
ON THE ROAD



# Ingredients

## Stout cake

- 250g dark chocolate, chopped
- 250ml Guinness
- 250g unsalted butter
- 250g self-raising flour
- 250g caster sugar
- 2 tsp vanilla paste
- 6 eggs (yolks and whites separated)



Whipped Irish cream  
250ml double cream  
3 tsp Irish cream liqueur  
1 tbsp icing sugar

## Blackberries

450g blackberries  
2 tbsp caster sugar  
1 bay leaf

To finish  
Chocolate shaving  
Fresh mint leaves  
Icing sugar for dusting

# Method

Preheat oven to 170 degrees.

Grease and line a 10-inch round tin.

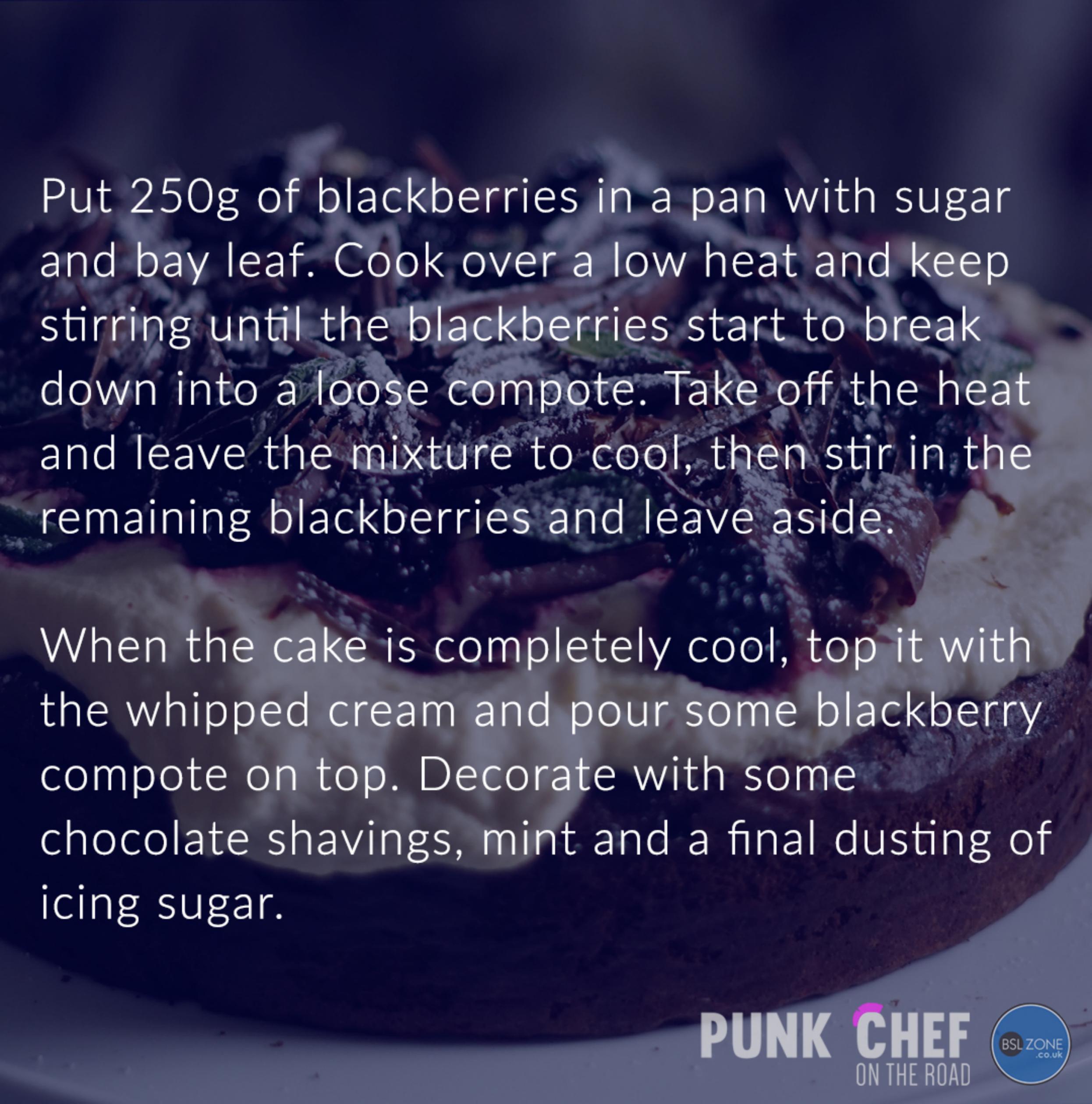
Place chocolate, Guinness and butter in a small pan, place over low heat and gently cook until melted and smooth. Once melted, remove from the heat and stir in the sugar and vanilla. Cool slightly.

Pour the wet mixture into a large mixing bowl. Leave to cool slightly, then stir in the egg yolk and the flour; keep mixing until the batter is smooth.

Add the egg whites to a clean mixing bowl and whip to a stiff peak. Add  $\frac{1}{4}$  of the egg whites to the stout mixture to loosen, then fold the remaining egg whites in until just combined. Pour the batter into a prepared tin.

Bake for 45 minutes until just cooked through. Allow to cool then remove from the tin and place on a wire rack.

Whip the cream to soft peaks, then add Irish cream liqueur and icing sugar and continue to whip until combined.



Put 250g of blackberries in a pan with sugar and bay leaf. Cook over a low heat and keep stirring until the blackberries start to break down into a loose compote. Take off the heat and leave the mixture to cool, then stir in the remaining blackberries and leave aside.

When the cake is completely cool, top it with the whipped cream and pour some blackberry compote on top. Decorate with some chocolate shavings, mint and a final dusting of icing sugar.