



VERONA INSPIRED DESSERT - MARGARITA GABRIEL

👩🍳 Advanced level

Cake inspired by Margarita Gabriel

Inspired by Verona

CHOCOLATE CAKE: SPONGE

Flour	260g
Baking powder	1/2 tsp qb
Baking soda	1/2 tsp g
Granulated sugar	200g
Light brown sugar	135g
Salt	1 tsp qb
Eggs - 3 large	
Vegetable oil	133g
Buttermilk	80g
Whole milk	80g
Vinegar	1 tpsqb
Sour cream	240g
<u>Polvere di Cacao 22-24%</u>	75g
Instant coffee	2 tsp qb
Boiling water	180g
<u>RENO X Dark 54%</u>	300g
Heavy cream	300g
Cream cheese	226g
<u>Polvere di Cacao 22-24%</u>	33g
Powdered sugar	100g
Salt	qb

1. Preheat the oven to 350°F / 175°C, conventional (no fan). Prepare three 8-inch cake pans by buttering them and lining the bottoms with parchment paper.
2. In a large bowl, combine the flour, baking powder, baking soda, granulated sugar, light brown sugar, and salt. Whisk thoroughly until evenly combined and no lumps remain.
3. In a separate bowl, whisk together the eggs, vegetable oil, buttermilk, and sour cream until smooth and homogeneous.
4. Add the dry ingredients to the wet ingredients in two additions, gently whisking and folding after each addition. Mix only until combined and no large lumps remain. Do not overmix.
5. In a small separate bowl, combine the cocoa powder and instant coffee. Pour the boiling water over the mixture and whisk until completely smooth, glossy, and free of lumps.
6. Pour the hot cocoa mixture into the cake batter and gently fold until the batter is evenly chocolate-colored and fully combined.
7. Divide the batter evenly between the three prepared cake pans.
8. Bake for approximately 22–24 minutes, or until a toothpick inserted into the center comes out with a few light, moist crumbs attached. Avoid overbaking to keep the sponge moist.
9. Allow the cakes to cool in their pans for approximately 20 minutes.
10. Carefully remove the cakes from the pans and transfer them to a wire rack.
11. Allow the cake layers to cool completely before filling, assembling, or frosting.

CHERRY & ARMENIAN COGNAC SYRUP

Cherry juice
Sugar
Armenian cognac
Lemon juice

180g
35g
30g
5g

1. Combine the cherry juice and sugar in a saucepan and warm gently just until the sugar is completely dissolved. Do not boil.
2. Remove from the heat and allow the syrup to cool completely.
3. Once cold, stir in the Armenian cognac and lemon juice.
4. Use the syrup moderately, as the chocolate sponge is already naturally moist. Apply approximately 35–45 g of syrup per sponge layer.

FRESH CHERRY INSERT

Fresh cherries
Ravifruit Cherry Ambient Purée
Sugar
Pectin NH
Lemon juice
Armenian cognac

300g
150g
45g
6g
10g
10g

1. Mix the sugar and Pectin NH thoroughly together. This helps prevent the pectin from forming lumps when added to the purée.
2. Heat the cherry purée to approximately 40°C / 104°F.
3. Gradually whisk in the sugar–pectin mixture.
4. Bring the mixture to a full boil and cook for approximately 30 seconds to activate the pectin.
5. Add the fresh cherry pieces and cook for only 1–2 minutes, keeping the cherries recognizable and slightly textured rather than cooking them down completely.
6. Remove from the heat and stir in the lemon juice.
7. Allow the mixture to cool slightly, then add the Armenian cognac, if using.
8. Pour the cherry mixture into a 14–16 cm / 5½–6¼ inch insert ring, depending on the final cake diameter.
9. Freeze completely before assembling the cake.

Chef's Note

The finished insert should have a soft gel structure with visible pieces of fresh cherry. It should be firm enough to handle when frozen but remain tender and juicy after the cake is thawed.

64% DARK CHOCOLATE GANACHE

RENO X Dark 64%
Heavy cream
Glucose
Butter

250g
250g
25g
25g

1. Combine the heavy cream and glucose in a saucepan and heat until hot but not aggressively boiling.
2. Pour the hot cream over the 64% dark chocolate in 2–3 additions, mixing from the center outward after each addition to create a smooth, glossy emulsion.
3. When the ganache cools to approximately 35–40°C / 95–104°F, add the butter and blend until completely smooth.
4. For a slightly softer filling consistency, increase the heavy cream from 250 g to 275 g.
5. During assembly, spread the ganache in a thin 2–3 mm layer. The chocolate mousse should provide the majority of the chocolate filling so the finished cake remains balanced rather than overly dense.



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64% DARK CHOCOLATE MOUSSE

RENO X Dark 64%

Whole milk
Gelatin powder
Cold water for gelatin
Heavy cream, softly whipped

250g
120g
4g
24g
350g

1. Bloom the gelatin powder in the cold water and allow it to hydrate fully.
2. Heat the whole milk until hot.
3. Add the bloomed gelatin to the hot milk and stir until completely dissolved.
4. Pour the milk mixture over the 64% dark chocolate and emulsify until smooth and glossy.
5. Allow the chocolate base to cool to approximately 35–38°C / 95–100°F.
6. Fold in the softly whipped heavy cream in 2–3 additions, keeping as much aeration as possible.
7. Use immediately for cake assembly before the mousse begins to set.

Chef's Note

The ganache gives the cake a more intense chocolate note, while the mousse provides a lighter, creamier texture. Keeping the ganache layer thin prevents the finished cake from becoming too rich when combined with the chocolate sponge and cherry insert.

CREAM CHEESE & MASCARPONE CREAM

Cream cheese
Mascarpone
Heavy cream
Powdered sugar
Vanilla
Salt

200g
150g
200g
55g
<5g
1g

1. Keep the cream cheese, mascarpone, and heavy cream well chilled before mixing.
2. In the bowl of a stand mixer, combine the cream cheese, mascarpone, powdered sugar, vanilla, and salt.
3. Mix on low to medium speed until the mixture is completely smooth and homogeneous.
4. Add the cold heavy cream.
5. Whip on medium speed until the cream reaches a medium-stiff consistency and holds its shape well enough for cake assembly.
6. Stop mixing as soon as the desired consistency is reached. Do not overwhip, as mascarpone can become grainy or split.

Chef's Note

This cream gives the cake a lighter, slightly tangy contrast to the 64% dark chocolate ganache, chocolate mousse, and cherry insert. It works especially well as the white layer in the final assembly.

FINAL CHOCOLATE COATING

RENO X Dark 64%

Unsalted butter

300g
300g

1. Melt the 64% dark chocolate gently until completely smooth.
2. Set the chocolate aside and allow it to cool until it is no longer warm to the touch. It should remain fluid but should not be hot when added to the butter.
3. Place the room-temperature butter in the bowl of a stand mixer and whip until pale, smooth, and aerated.
4. With the mixer running on low to medium speed, gradually add the cooled melted chocolate.
5. Continue whipping until the chocolate and butter are fully emulsified and the coating is smooth, light, and spreadable.
6. Use immediately to coat and finish the chilled cake.

Chef's Note

The butter and melted chocolate should be at similar temperatures before combining. If the chocolate is too warm, the coating may become loose; if it is too cold, it may set into small chocolate pieces during mixing.



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