

Julia Busuttil Nishimura's Fallen Chocolate Cake



Preparation time: 60 mins

Serves: 10 people

User Rating: ★★★★★

Publication: 25 August 2020

Categories: Desserts, Entertaining, Kid Friendly

"We might need to roll our sleeves up, because we're going to get a little bit...MESSY!"

Cook and author, **Julia Busuttil Nishimura** and her tiny sous chef, five-year-old son Haruki, have opened their kitchen doors to share their most cherished recipes with Australian Eggs. A family favourite, this fallen chocolate cake is incredibly light and rich all at the same time. Julia loves how it rises then falls and cracks upon cooling. Instead of just whipped cream, Julia often whips cream and crème fraîche together for a tangy addition to the luscious cake.



Ingredients

- 2 whole eggs
- 5 eggs, separated
- 180g (70%) chocolate
- 150g unsalted butter, cubed
- 1 tsp vanilla extract

- Pinch of salt
- 200g caster sugar
- 60g cocoa powder, plus extra to dust
- Whipped cream, to serve
- Raspberries, to serve

Method

1. Preheat the oven to 180C. Grease and line a 25cm springform pan.
2. Melt the chocolate and butter in a heatproof bowl over a pot of simmering water. Allow to cool and whisk in the two whole eggs, 5 egg yolks and vanilla. Set aside.
3. Meanwhile, whisk the egg whites with a pinch of salt to soft peaks then add the sugar, one tablespoon at a time, whisking well between each addition until the mixture is stiff and glossy. This is best done in a stand mixture.
4. Fold the chocolate into the egg white mixture in two additions, being careful not to knock out the air. Sieve the cocoa powder into the mixture and gently incorporate. Spoon the mixture into the prepared tin and bake for 35-40 minutes or until the cake is cracked, risen and just set in the centre, it should still wobble slightly. Allow to cool briefly then remove from the tin to complete cooling. It will fall and continue to crack. Dust the cake with cocoa powder and serve with whipped cream and fresh raspberries.
5. To serve, add whipped cream and fresh raspberries.

Notes



This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make a ***Meal to Remember*** with your family or friends at home. To see the whole collection click [here](#).