

# Pastry & baking

NORTH AMERICA

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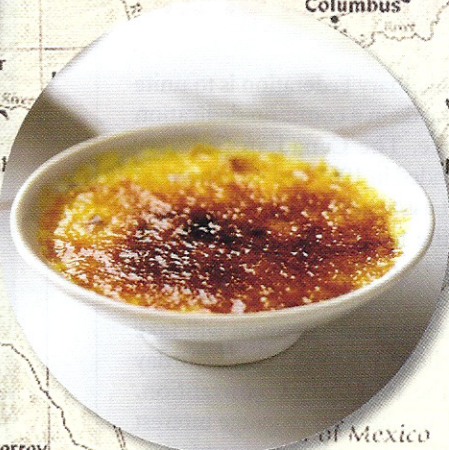
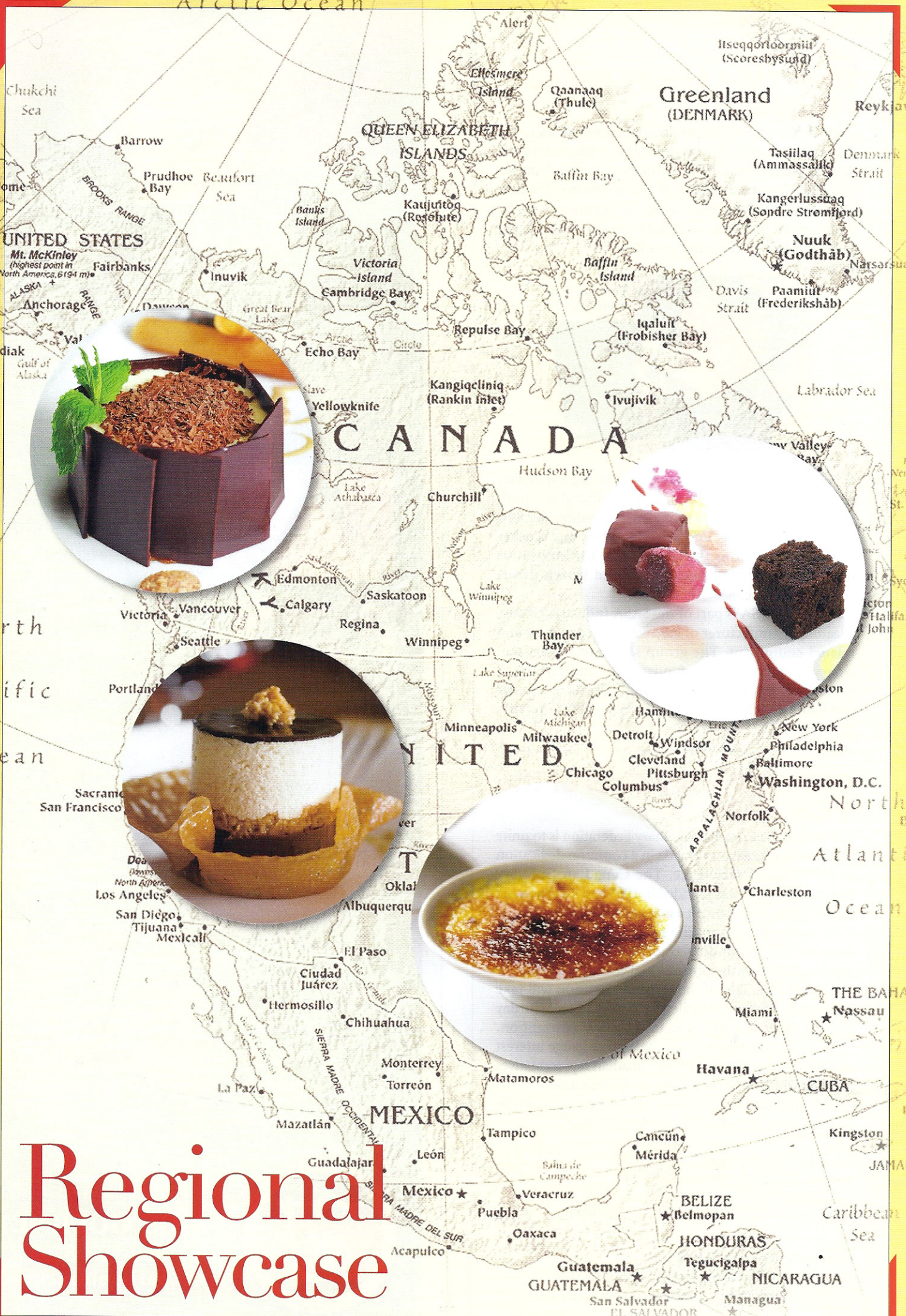
Magnifique!

Team France  
Wins World Cup





Arctic Ocean



# Regional Showcase



# Chocolate-Beet Cake

Serves 8 to 10

## Candied Beets

2 bunches baby beets  
2 cups (400g) simple syrup  
Sugar

Peel the beets and slice them about 1/8 inch thick. A vegetable slicer or mandoline works well for this.

Bring the simple syrup to a boil in a saucepan over medium heat. Add the beets and bring to a simmer. Reduce the heat and simmer the beets gently until they're translucent, about 1 hour. Keep the heat low, so the beets don't curl as you cook them. Let cool completely in the syrup.

Line a baking sheet with a Silpat or parchment.

Drain the beets gently, so they don't break, and dredge them in sugar. Arrange on the baking sheet and place in a cold oven overnight to dry.

Store in an airtight container for up to a week.

## Cake

3 large beets  
Coarse salt  
1 ounce (28g) unsweetened chocolate – chopped  
1/2 cup plus 2 tbsp (80g) all-purpose flour  
1/2 teaspoon (2g) baking soda  
1 1/2 cups plus 1 tbsp (160g) sugar  
1 large egg  
6 tablespoons (80g) grapeseed oil  
1 teaspoon (2g) vanilla extract

Heat the oven to 425°F or 400°F on convection.

Trim the tops from the beets, leaving about 1 inch of the stems. Tear off a large piece of aluminum foil and make a bed of coarse salt in the center. Set the beets on the salt, wrap the foil to make a tight package, and roast the beets until very tender, about 1 hour.

Let the beets cool. Peel them and cut them into chunks. Put them in a food processor and process to a very fine puree. Strain and measure out 1/2 cup. Reserve the rest for the sauce.

Heat the oven to 350°F or 325°F on convection. Butter and sugar a 9-inch square baking pan.

Melt the chocolate in the microwave, in 30-second bursts, stirring after each burst.

Whisk the flour, baking soda, and 1/8 tsp salt together in a bowl.

Put the sugar, egg, and oil in the bowl of a standing mixer fitted with the whisk. Whisk for 2 minutes at medium-high speed, until pale and light. Beat in the vanilla extract, then the dry ingredients, then the chocolate, then the beet puree, mixing well after each addition.

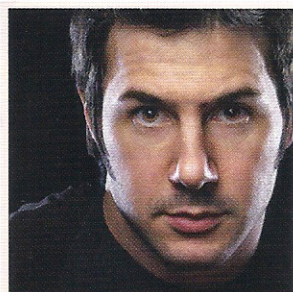
Scrape the batter into the pan and rap it on the counter to remove air bubbles. Bake until a knife comes out clean, 18 to 20 minutes, rotating the pan after 10 minutes. Let cool completely before removing the cake from the pan.

## Serve

Cut the cake into cubes.

Dip one cube in the raspberry-beet sauce, coating it completely. Pair it with a plain piece of cake on a dessert plate and garnish with a few candied beets, crumbling some of the beets if you want, and a spoonful of sauce.

## Your Notes



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# New York

Recipe and Photos courtesy of DessertFourPla





**Chocolate-Beet Cake**