



CHEF, RECIPE

Gordon Ramsay Chocolate Cake Recipe, Indulge in Luxury

superman · 5 September 2024

Gordon Ramsay's Chocolate Cake recipe is a true masterpiece from one of the culinary world's most celebrated chefs.

This indulgent cake combines rich chocolate with a light, airy sponge, creating a dessert that is both luxurious and unforgettable. Perfect for any special occasion, this recipe will elevate your baking skills to new heights.

Gordon Ramsay Chocolate Cake Recipe

Equipment

- **Mixing Bowls:** For creaming butter and sugar, and mixing other ingredients.
- **Electric Mixer:** To cream the butter and sugar, and to whisk the cream.
- **Sieve:** To sift the flour and remove lumps.

- **Spatula:** For smoothing the batter and folding ingredients.
- **Cake Tin:** Loose-bottomed and non-stick, for baking the sponge cake.
- **Cooling Rack:** To cool the cake after baking.
- **Grater:** For grating fresh ginger.
- **Saucepan:** For heating the cream and making the chocolate topping.
- **Knife:** For peeling and finely grating ginger, and for slicing the cake.
- **Ladle:** For pouring the chocolate topping over the cake.
- **Spatula or Offset Spreader:** For smoothing the chocolate topping.
- **Whisk:** For whipping the cream.

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Ingredients

For the Sponge Cake:

- 175 grams of sugar
- 175 grams of butter
- 175 grams of flour
- 1 teaspoon of baking powder
- 1 teaspoon of vanilla extract
- 3-4 eggs (depending on size)

For the Ginger Cream:

- 300 ml of cream

- Fresh ginger (a large piece)
- 1-2 tablespoons of sugar (optional, to taste)

For the Chocolate Topping:

- 300 ml of double cream
- 50 grams of butter
- 2 tablespoons of golden syrup
- 100 grams of chopped chocolate (dark or milk, as preferred)

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features global-inspired, accessible recipes for all skill levels, packed with tips and Gordon Ramsay's trademark humor, making it a must-have cooking companion.

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Instructions

1. **Prepare the Ingredients:** Preheat your oven to 180°C (350°F). Grease and flour a loose-bottomed, non-stick cake tin.
2. **Cream Butter and Sugar:** In a mixing bowl, beat 175 grams of butter and 175 grams of sugar together using an electric mixer. Start on a low speed and gradually increase it until the mixture is light and fluffy.
3. **Add Eggs:** Beat in 3-4 eggs, one at a time, mixing well after each addition to prevent the mixture from separating.
4. **Mix in Flavorings:** Stir in 1 teaspoon of vanilla extract and 1 teaspoon of baking powder.
5. **Incorporate Flour:** Sift 175 grams of flour into the mixture to remove lumps. Gently fold the flour into the batter. If the batter is too thick, add a splash of milk (about 2 tablespoons) to achieve a slightly dropping consistency.

6. **Bake the Cake:** Pour the batter into the prepared cake tin and smooth the top with a spatula. Tap the tin gently to remove any air bubbles. Bake in the preheated oven for 30-35 minutes, or until a skewer inserted into the center comes out clean. Let the cake cool on a rack.
7. **Prepare Ginger Cream:** While the cake is cooling, whip 300 ml of cream by hand until it reaches soft peaks. Peel and finely grate a large piece of fresh ginger. Fold the grated ginger into the whipped cream. Chill the ginger cream in the fridge.
8. **Make the Chocolate Topping:** In a saucepan, heat 300 ml of double cream and 2 tablespoons of golden syrup. Chop 50 grams of butter and add it to the cream. Stir until the butter is melted. Add 100 grams of chopped chocolate and stir until the mixture is smooth and glossy.
9. **Assemble the Cake:** Once the cake has cooled, run a knife around the edge to loosen it from the tin, then remove it from the tin. Slice the cake in half horizontally. Spread a generous amount of ginger cream on the bottom layer, then place the top layer on. Spread more ginger cream on top of the cake.
10. **Add Chocolate Topping:** Pour the chocolate mixture over the cake, spreading it evenly with a spatula or offset spreader. Allow the chocolate topping to set before serving.

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features 100 quick recipes using everyday ingredients, perfect for busy home cooks seeking chef-quality meals without sacrificing flavor or simplicity.

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With Gordon Ramsay's Chocolate Cake recipe, you can bring a touch of gourmet excellence to your kitchen. The harmonious blend of flavors and textures ensures a stunning finish to any meal.

Whether for a celebration or a simple treat, this recipe promises to impress and delight, making every slice a testament to culinary perfection.