

# FRENCH SOFT CHOCOLATE CAKE BY PIERRE HERMÉ

## The Recipe

<https://cuisinedaubery.com/recipe/chocolate-cake/>

An excellent chocolate cake from my master Pierre Hermé

Chef: Pierre Hermé

Preparation Time: 30 Minutes

Cooking Time: 30 Minutes

Yield: A 9-inch diameter Cake

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Cake, Chocolate Cake,

## Ingredients

### **For a 6.29" (or 6 19/64" or 16 cm) in diameter cake pan**

\*Chocolate

1/4 lbs Dark Chocolate (113 grams) Pierre recommends Valrhona Guanaja

\*The batter

1 Cup Butter (250 grams)

2/3 Cup Sugar (160 grams)

4 Eggs 1/2 Cup or 200 grams

1/2 Cup Flour (70 grams)

\*Can be served with

some French Vanilla Custard For the recipe, see [HERE](#)

### **For a 7.08" (or 7 3/32" or 18 cm) in diameter cake pan**

\*Chocolate

5 oz Dark Chocolate (143 grams) Pierre recommends Valrhona Guanaja

\*The batter

1 1/2 Cup Butter (316.4 grams)

1 Cup Sugar (202.5 grams)

5 Eggs 2/3 Cup or 250 grams

1/2 Cup Flour (88.5 grams)

\*Can be served with

some French Vanilla Custard For the recipe, see [HERE](#)

### **For a 7.87" (or 7 7/8" or 20 cm) in diameter cake pan**

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### \*Chocolate

6 oz Dark Chocolate (176.5 grams) Pierre recommends Valrhona Guanaja

### \*The batter

1 3/4 Cup Butter (390.6 grams)

1 Cup Sugar (250 grams)

6.2 Eggs 3/4 Cup or 310 grams

3/4 Cup Flour (109.3 grams)

### \*Can be served with

some French Vanilla Custard For the recipe, see [HERE](#)

### **For a 8.66" (or 8 21/32" or 22 cm) in diameter cake pan**

### \*Chocolate

7 oz Dark Chocolate (213.6 grams) Pierre recommends Valrhona Guanaja

### \*The batter

2 Cups Butter (472.6 grams)

1 1/3 Cup Sugar (302.5 grams)

7.5 Eggs 1 Cup or 375 grams

1 Cup Flour (132.3 grams)

### \*Can be served with

some French Vanilla Custard For the recipe, see [HERE](#)

### **For a 9.44" (or 9 29/64" or 24 cm) in diameter cake pan**

### \*Chocolate

9 oz Dark Chocolate (254.2 grams) Pierre recommends Valrhona Guanaja

### \*The batter

2 1/2 Cups Butter (562.5 grams)

1 1/2 Cup Sugar (360 grams)

9 Eggs 1 1/4 Cup or 450 grams

1 Cup Flour (157.5 grams)

### \*Can be served with

some French Vanilla Custard For the recipe, see [HERE](#)

## Steps

### **The chocolate**

For the Dark Chocolate (1/4 lbs or 113 g), I chose the Valrhona brand. Pierre Hermé recommends the "Guanaja" chocolate

1. Use a doubleboiler to melt
2. Melt on low heat, while stirring
3. Once melted, set aside

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4. In a mixing bowl, mix with a spatula the Butter (1 Cup or 250 g) and the Sugar (2/3 Cup or 160 g). The butter should be soft, but not liquid and hot
5. You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
6. Add the Eggs (4) one by one and mix
7. Before adding the Dark Chocolate, make sure it's not too hot : its temperature should be below 80 F / 25 C
8. Pour in the Dark Chocolate and mix
9. You may use either a wire whip, or a stand mixer, or an electric beater
10. The batter thickens : to avoid lumps, you may use an electric beater
11. Sift the Flour (1/2 Cup or 70 g) and mix
12. The batter is quite thick, and that's OK for now

### **The pan**

13. For the pan, I recommend a metallic pan as it will slightly crust the cake and will make its texture better
14. Butter and flour the mold
15. I prefer using a Cooking spray
16. Pour in the batter and flatten it with a spoon or with an offset Icing Spatula
17. Bake in preheated oven at 360 F / 180 C for about 30 minutes
18. After baking, unmold and cool down on a rack
19. You may sift Icing Sugar

### **When serving**

20. Served with a French Vanilla Custard, the cake will taste even better !
21. The recipe is [HERE](#)