

Chocolate balsamic vinegar turned out to be one of my favourite souvenirs from a trip to California. We managed to eek the bottle out for years and our favourite way to enjoy it was drizzled over frozen berry yoghurt. The end result of this cake will depend on the type of berries, chocolate and balsamic you use; what you enjoy most when these ingredients stand alone is the best place to start.

# CHOCOLATE, BALSAMIC & BERRY



## INGREDIENTS

### CAKE:

250g plain flour  
2 tsp baking powder  
Pinch salt  
1 large egg  
225g caster sugar  
300g fat free vanilla  
yoghurt (or full fat  
but then substitute  
¼ of this quantity  
with milk)  
60g butter, melted  
and cooled  
Approx. 175g seasonal  
berries (you could  
use frozen, in which  
case put them in  
straight from the  
freezer or defrost  
and drain off any  
excess liquid)

### GANACHE:

100g dark chocolate  
(not more than 60%  
cocoa solids)  
100ml double cream  
1-2 tsp balsamic  
vinegar

## METHOD

Grease and line a 900g loaf tin and preheat the oven to 180c/160 fan/gas mark 4.

Put the flour, baking powder and salt into a large bowl and mix to combine. In a separate bowl, whisk the egg and sugar until it becomes thick, pale and glossy – this will only take a minute or so with an electric whisk. Add the yoghurt and melted butter to the egg mix and whisk again until it's all combined. Add this into the dry ingredients and stir until no pockets of flour remain. Dust the berries in flour and stir in.

Pour the mixture into the tin, aiming to keep some berries near the top, and roughly level off. Bake for 60-65 minutes until it has risen, is golden and a skewer inserted into the centre comes out clean. Leave in the tin for about 20 minutes then remove to a wire rack to cool completely.

Make the ganache. Break the chocolate into small pieces into a heatproof bowl. Put the cream into a small saucepan and place over a medium-high heat until it is simmering/just before boiling point, stirring to make sure it doesn't burn on the bottom. Leave it to cool for about 30 seconds then pour over the chocolate. Stir well until all of the chocolate has melted. Stir in the balsamic vinegar, to taste – if you feel you'd like a bit more increase the quantity, bearing in mind that the taste of the vinegar diminishes after a day or so. Set aside to cool – the time this takes will vary according to the temperature of your room. If you need to speed it up keep stirring it and/or pop it in the fridge for 5-10 minutes but be careful not to leave it long enough to solidify.

When the cake is cool spread the ganache all over the top. Great served as it is or with more berries and cream on the side.

The cake will keep well for 2-3 days at room temperature.

## OPTION

If you would like to add some more texture to the cake you could put some finely chopped dark chocolate or cacao nibs on top.