



# Christmas cake with chocolate ganache



**Categoria**  
Receitas de Natal



**Tempo de preparação**  
Médio



**Dificuldade**  
Médio



**Custo**  
Intermediate



**Com quem?**  
With family



**Nº de pessoas**  
4 pessoas

## Ingredientes



**For the cake and for the ganache, respectively:**  
100ml + 50ml of Gallo First Crop 2019-2020

- **For the cake:**
- 450g wheat flour
- 10g baking powder
- 230g sugar
- 3 eggs
- 200ml orange juice
- 1 tablespoon of orange zest
- **For the ganache:**
- 200g dark chocolate
- 400ml cream
- 125g red fruits (raspberries, blackberries and blueberries)

## Modo de preparação

1

**For the cake:**

2

Mix the Gallo First Crop Olive Oil with the orange juice and zest. Beat the eggs and the sugar, adding the previous liquid mixture.

3

Then, mix the baking powder with the flour and blend with the previous preparation.

4

Grease the tray with the remaining olive oil and flour and cook in the oven at 170º until cooked (approximately 25/30 minutes).

5

Remove from the mould and, when cold, cut into a Christmas tree shape.

6

**For the ganache:**

*Produtos utilizados*



*First Crop 2019-2020*

Extra Virgin Premium Olive Oil



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