



BLOOD ORANGE CUSTARD CAKE

Rich chocolate cake filled with Blood Orange custard and drenched with Gran Marnier ganache.

Yield: 1 cake



INGREDIENTS

- 2 Each **RICH'S** Allen® Round Uniced Single Layer Chocolate Cake, 5 in (#05280)
- 1 C **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 1 1/3 C **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)
- 1/4 C **RICH'S** Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976)
- 1 Each Blood Orange
- 1 tbsp. Gran Marnier liqueur
- 1 Drop Red food color
- 1 Drop Yellow food color

DIRECTIONS

- 1 Remove the cake layers from the freezer, and allow them to thaw slightly. Using a 3-4 inch round biscuit or cookie cutter, cut out the center of each cake layer, but only to a depth of halfway through the cake. Carefully remove the cake crumbs from the cut out area, to create a hollow in the center of each cake layer. Cover the cake layers with film wrap and set aside.
- 2 Cook the Premium Custard Base on the stove according to the package instructions. Remove the Premium Custard Base from the heat, and allow it to cool. Stir in the zest and the juice from the blood orange. Pour the orange-infused Premium Custard Base mixture into a dish, and chill it the rest of the way in the refrigerator.
- 3 Stir the chilled orange-infused Premium Custard Base mixture, and spoon it into the hollowed-out circles cut into the cake layers. Flip one filled cake layer over onto the top of the other filled layer, so that the custard filled layers are stacked. Gently lift the stacked cakes onto a wire cooling / mesh rack. Set this rack onto a parchment-lined pan.
- 4 Heat the Ganache until smooth, and stir in the Gran Marnier. Drizzle the Ganache over the entire cake. Allow cake to cool.

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Heat the Vanilla Heat N' Ice until smooth. While stirring, add the drops of food color to achieve a nice orange tone. Drizzle the now orange Heat N' Ice over the cake in a decorative fashion.