

RECIPE | SERVES 12

# BRUCE BOGTROTTER'S CHOCOLATE CAKE

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## INGREDIENTS

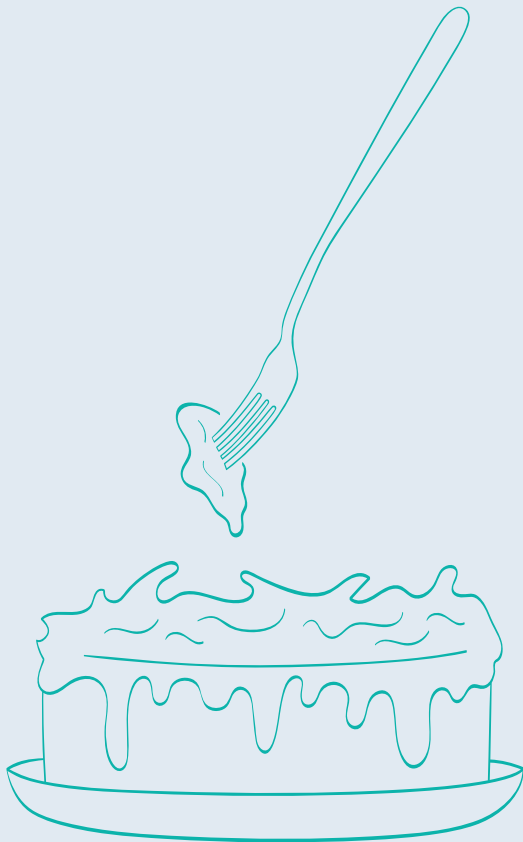
### FOR CAKE

- 200g Dark Chocolate, 70%
- 450g Light Muscovado Sugar
- 400ml Whole Milk
- 150g Softened Unsalted Butter
- 4 Large Eggs
- 5g Vanilla Paste
- 50g Cocoa Powder
- 250g Rice Flour
- 2 tsp Baking Powder
- 2 tsp Bicarbonate of Soda
- 2 Pinches of Salt

### FOR CHOCOLATE GANACHE

- 500g Dark Chocolate
- 250ml Double Cream

*Make sure an adult is on hand to help if you need them.*



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## METHOD FOR CAKE

### STEP 1

Grease and line two 8” sandwich tins.

### STEP 2

Place the chocolate, 150g of the light muscovado sugar and milk in a saucepan over a gentle heat. Stir until the chocolate and sugar have melted and leave the mixture to cool slightly.

### STEP 3

Whisk the remaining sugar with the butter until pale and creamy.

### STEP 4

Gradually beat in the egg before adding the vanilla and salt and whisking in the chocolate milk mixture.

### STEP 5

Sift the dry ingredients over the liquid batter and fold in.

### STEP 6

Divide the batter between the two sandwich tins and bake for 25 minutes, or until an inserted skewer comes out clean.

### STEP 7

Leave the cakes to cool in their tins on top of a wire rack for 10 minutes before turning out to cool completely.

### STEP 8

To assemble, put ganache on the bottom layer of cake and use a palette knife to spread evenly. Place the top layer on top. Pour the remaining ganache over the top layer to finish.

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## METHOD FOR CHOCOLATE GANACHE

### STEP 1

Begin to melt the chocolate and cream over a bain-marie of hot water in a saucepan.

### STEP 2

When the mixture is half-melted, remove from the heat and beat together until smooth.

### STEP 3

Pour the chocolate sauce evenly over the cake. Leave the sauce to firm until set, then serve.

*Make sure to eat it all at once!*

RECIPE | SERVES 4

# NEWT JUICE

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## INGREDIENTS

- 500g Spinach
- 2 Large Bananas
- 500g Mango
- 250g Apple Juice

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## METHOD

Place all the ingredients into a food processor and blitz on high for 2 minutes, place ice into a glass and pour over.

*Make sure an adult is on hand to help if you need them.*



**STRICTLY NOT  
FOR THE TERRIBLE  
TRUNCHBULL!**

THE MAGIC OF MATILDA AT

# LUXURY FAMILY HOTELS

*Matilda* is the story of a very small and very smart little girl who, through bravery, sheer determination and a little help from her friends, overcomes the much bigger bullies in her life and changes her story for the better.

As a much loved title for many of us at Luxury Family Hotels, we jumped at the unique opportunity to collaborate with The Roald Dahl Story Company and bring this delightful tale, with all its wonderful foodie moments, to our hotels.

Food is a recurring theme throughout the story of *Matilda*, from the cosy after school sharing of bread and margarine in Miss Honey's cottage, to Bruce's formidable battle with an enormous chocolate cake – and of course who can forget the infamous newt slipped into the Trunchbull's water jug!

With our passion for food, our afternoon tea experience has been lovingly crafted to celebrate these brilliant moments, allowing you to share in all of the surprise and delight of the tale together and create wonderful family memories.

We hope you enjoy eating your way through the story of *Matilda*, as much as we have loved creating it.

And, as an extra treat, you'll find a recipe for Luxury Family Hotels' take on Bruce Bogtrotter's chocolate cake tucked into this menu. We encourage you to take a photo of the recipe and share any photos of your incredible creations with us **@LuxuryFamilyHotels**

Share your experience using **#MatildaLuxuryFamilyHotels**