

Banana Walnut Barista Cake with chocolate sauce and berries



A harmonious combination of moist cake, crunchy nuts, delicate chocolate sauce, and fresh berries – an irresistible delight that will impress your guests!

Preparation time: approx. 15 minutes + cooling time

Ingredients for 4 slices:

- Banana-Walnut-Cake vegan (39000692)
- 70 g chocolate (70% cocoa solids)
- 70 ml water
- 200 g assorted berries (e.g. blueberries, redcurrants, raspberries), prepared
- Chocolate-coated coffee beans
- Sea salt flakes
- Freeze-dried raspberries and strawberries (as desired)

Step 1

Break the chocolate into small pieces and place in a pan with the water. Melt over a low heat, stirring until it forms a smooth sauce. Leave to cool.



Step 2

Decorate the cake and the plates with the berries, cutting the larger ones into smaller pieces if desired. Drizzle the chocolate sauce over the top.



Step 3

Scatter the coffee beans and salt flakes over the plate and the sauce. Garnish with the dried berries, as desired.

