



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring Beets, August 22

“Off-Red” Velvet Chocolate and Beet Cake

By: Pichet Ong, Chef and Owner, P*ong and Village Tart, and author of *The Sweet Spot*

Ingredients

4 medium red beets, about 1+1/2 pounds
1 1/4 cup buttermilk
1/4 teaspoon salt
1/4 cup vegetable oil
1 cup cake flour
1 cup whole wheat flour
3/4 cup cocoa powder, Valrhona
2 teaspoons baking powder
2 teaspoons baking soda
1/2 cup butter, room temperature
1+3/4 cup sugar, plus more for lining
2 teaspoons pure vanilla extract
4 eggs

8 ounces butter, room temperature
1 8-ounce package cream cheese
2/3 cup confectioner's sugar
1/2 teaspoon salt
Zest of 1 lime
1 tablespoon lime juice
8 ounces mascarpone, room temperature

4 ounce bar of bittersweet chocolate, Valrhona pur caribe 66%

Instructions

1. Preheat oven to 350°F.
2. Wrap the beets individually in foil place them on a rimmed baking sheet. Bake them preheated oven for about one and a half hours.
3. Test beets by sticking a pairing knife into the beet. It should go in easily with no resistance. Remove foil and peel them under running cold water to remove the skins. Cut beets into smaller pieces and puree them in food processor with buttermilk, salt, and oil to emulsify. Reserve puree for cake.
4. Line two 9-inch round cake pans with cooking spray, parchment, and granulated sugar.
5. Sift together flours, cocoa powder, and leaveners.
6. Cream together butter, sugar, and vanilla for 4 minutes until light and fluffy, scraping down the sides of the bowl once in between. Add in eggs, one at a time, until incorporated, and scrape again. Add

in a third of flour, mix to incorporate, and followed by a third of the liquid. Repeat the process ending with puree, remove bowl from mixture, and fold with spatula to ensure even mixing.

7. Divide batter between the two cake pans and bake in middle oven for 25-30 minutes until center of cake springs back when touched, or when a tester comes out clean. Remove pans from oven and transfer to a cooling rack. Let cool for 15 minutes and then invert the layers onto a sheet pan to cool completely.
8. Put together butter, cream cheese, confectioner's sugar, and salt. Zest lime directly on top with a microplane. Paddle at low speed until sugar is incorporated and turn speed to medium and paddle until light and fluffy, about 8 minutes. Add lime juice and mix to incorporate, and paddle in mascarpone just until mixed.
9. To assemble: trim top of each cake layer so the cake is flat. Place bottom layer on cake plate and top with a quarter of the buttercream. Top cake with second layer and frost all around the cake – top and sides. Decorate the top of cake with chocolate shaved on microplane.