

Oreo Cake

100g	70% cocoa chocolate	Preheat oven to 320°F (160°C).
20g	black cocoa powder	Finely chop 100g of semi-sweet chocolate, add 20g black cocoa powder and 60g of heavy cream. Microwave for 40 seconds, stir well to melt and dissolve chocolate. Stir in 5ml of rum. Chill. This ingredient can be prepared on the day before.
60g	heavy cream	
5ml	rum	
◇		
3	eggs	
35g	sugar	Combine 3 egg whites, 35g sugar, and 1g cream of tartar and whip until stiff peaks form. Then combine remaining ingredients in a separate bowl, whip until smooth and light. Pour batter over egg whites and carefully fold under.
1g	cream of tartar	
70g	cake flour	
2.5g	baking powder	
3g	salt	
55g	vegetable oil	Prepare three 8" layer-cake pans by lining with baking paper. Divide batter evenly into pans. Bake until set, about 30min. Let layers cool down on a wire rack before continuing.
90g	cold milk	
25g	black cocoa powder	
5g	vanilla extract	
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20g	70% cocoa chocolate	Melt 20g of semi-sweet chocolate in the microwave and combine with 30ml of heavy cream. Let cool to room temperature.
30ml	heavy cream	
◇		Sprinkle 4g of gelatin over a small amount of water and melt in the microwave. Whip 200ml of heavy cream. When it starts firming up, take about 30ml of the cream and stir it under the melted gelatin, then transfer this mix into the rest of the whipped cream. Add 20g of sugar and 40g of crushed oreo cookies. Whip until stiff peaks form.
200ml	heavy cream	
20g	sugar	
4g	gelatin	
40g	oreo cookies, crushed	
◇		Remove about one quarter of the stabilized whipped cream, mix with previously prepared chocolate/cream mix, and fill into piping bag
	oreo cookies	
	white candy disks	

Fill remainder of whipping cream into a separate piping bag.

Whip the previously prepared chocolate ganache until creamy, about 4 minutes, and transfer to yet another piping bag.

Assemble the layers, piping the ganache on the bottom layer, and the chocolate cream on the top layer. Cover the entire cake in Oreo cream. Decorate with oreo cookies and "eyeballs" made from sugar disks and a small dot of melted chocolate.