

Flourless Chocolate Cake Recipe

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Cake Ingredients:

- 1 lb bittersweet chocolate, chopped (I like to buy assorted bars of milk and dark chocolate for this) + more for garnish
- 1 stick (1/2 cup) butter, cut into slices
- 5 eggs, separated
- 1 tbsp vanilla extract
- 3 tbsp sugar

Raspberry compote:

- 1 cup raspberries, fresh or frozen
- 1 tbsp sugar
- 2 tbsp water
- squeeze of lemon juice

Whipped cream:

- 1 cup heavy cream
- 2 tbsp sugar
- 1 tsp vanilla bean paste (or extract)

Steps:

The Cake

1. Preheat the oven to 300 F. Grease the sides and bottom of a 9in springform pan, optionally add a parchment round on the bottom & grease again.
2. Prepare a double boiler by setting a pot with water on the stove, bringing it to a simmer then adding a metal or glass bowl that fits on top. (If the pot is too big, place a ball of foil at the bottom of the pot before adding the bowl so that it sits securely.) Add in the chopped chocolate and butter. Stir until the chocolate is melted and smooth. Remove from heat.
3. In a large bowl, separate out the egg yolks (placing the whites in a medium sized bowl.) Add vanilla extract and melted chocolate to the egg yolks and stir well to combine.
4. In the medium bowl with egg whites, add 1 tbsp sugar and a pinch of salt and beat with a hand or stand mixer until soft peaks form. Then add the remaining sugar and beat until you have stiff, glossy peaks (hold its shape when flipped upside down.)

5. Add the whipped egg whites to the large bowl in two parts. Carefully & gently fold the egg whites into the chocolate, scraping the sides into the center of the bowl for each stir. Continue until the batter is just evenly mixed.
6. Transfer cake to the prepared pan and bake for 50 minutes to 1 hour, or until the toothpick comes out clean. Allow the cake to cool off before removing from the pan.

The Toppings

1. While the cake cooks, make the toppings. Add the raspberries, sugar, water and lemon juice to a small saucepan over medium heat. Cook until the raspberries breakdown and begin to reduce. Then remove from heat and allow to cool down.
2. Add the heavy cream, sugar and vanilla bean paste to a medium bowl and whip or beat until soft peaks form.

Assembly

1. To assemble the cake, add the whipped cream to the center and use a spatula to smooth it out. Create a small indented circle in the center. Add the raspberry compote into the indent and smooth out. Using a vegetable peeler, add some chocolate shavings to the edges.

ENJOY!!!