

Flourless Chocolate Torte

Yield: 10-12 servings

Bittersweet Chocolate	19 oz
Coffee, hot	5 oz
Heavy Cream	1 cup
Eggs	6
Sugar	¼ cup

1. Over a double boiler melt the chocolate with the coffee.
2. Whisk the heavy cream until it becomes whipped cream, medium peaks. Set aside.
3. Using the mixer, whisk the eggs and sugar until sugar dissolves and volume of mixture doubles.
4. Once the chocolate is melted, remove from heat.
5. Add the egg mixture and whisk until all is incorporated.
6. Then whisk in the whipped cream.
7. Vegetable spray the ramekin and place parchment on the bottom and spray it.
8. Pour the batter evenly in ramekin.
9. Bake in a water bath at 325°F for ~ 1 hour until its set. Time will vary depending on the size of the ramekin.