

Chocolate Torte



Preparation Time:
Under 1 hr (incl. baking time)

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8 servings:

4 eggs, separated
Pinch of salt
½ cup sugar
12 Tablespoons soft butter, unsalted
6 oz. semi sweet high grade dark chocolate
2 Tablespoons coffee (decaf okay)
½ cup flour

Beat the egg yolks with the sugar until white and fluffy.
Add the soft butter and mix.
Melt the chocolate preferably in a double boiler.
Add the melted chocolate and the coffee to the egg-sugar-butter mixture.
Add the flour and stir. Do not overmix.
Beat the egg whites stiff and add to the egg-sugar-butter-chocolate-flour mixture. Fold.
Bake at 375 deg. for 25 minutes. Insert a knife blade. It should come out clean.
Serve with Crème Anglaise (recipe on this web site).

For more details on this recipe, please watch the video provided for your convenience.