

Maine Arts Camp

Recipe: Flourless Chocolate Cake

Chef: Charlie Limoggio CEC

Yield: ½ Sheet pan 18" X 13" app: 30 portions cut 6 X 5

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Unsalted butter	
9	Ounces	Sugar	
½	Teaspoon	Vanilla extract	
1	Ounce	Cocoa powder	
6	Large	Egg yolks	
2	Large	eggs	
8	Ounces	Semisweet or bittersweet chocolate	Melted & held warm
3	Ounces	Almond flour	
12	Large	Egg whites	

1. Cream the butter and sugar in a mixing bowl with paddle attachment. Add the vanilla and cocoa.
2. Add the yolks and eggs one at a time, scraping the bowl well after each addition. Make certain the chocolate is warmed to 110°F (43°C). (This will keep the batter light. Colder chocolate will firm the batter making it impossible to fold in the whipped egg whites.) Pour in the melted chocolate and mix until well combined. Add the almond flour. Set aside.
3. In a separate mixing bowl with a clean whip attachment, whip the egg whites and remaining granulated sugar to medium peaks. Quickly fold the whites into the cake batter in 3 steps.
4. Spread the mixture on a paper-lined sheet pan. Bake at 350°F (177°C) until the top surface of the cake is dry and the interior of the cake is soft but set, approximately 35 to 40 minutes. Test for doneness by removing a bit of the crust and pressing the cake underneath. The crust will be firm but the interior crumb will be soft but not sticky. If the cake is still wet, return it to the oven for a few more minutes.
5. Cool the cake on a wire rack. Cut the cake to line torte rings as needed. See Eros Torte. Remove the parchment paper after the cake is cut to keep the cake intact.

Variations:

White Chocolate Chunk Flourless Chocolate Cake -- Fold 10 ounces (300 grams/55%) white chocolate chips or chunks into the batter before panning.
Pistachio or Hazelnut Flourless Chocolate Cake -- Fold 10 ounces (300 grams/55%) coarse chopped pistachios or hazelnuts into the batter before panning.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.