

FLOURLESS CHOCOLATE CAKE

(from David Rosengarten show Taste)

7 oz extra bittersweet chocolate
14 Tbs unsalted butter (1 + 3/4 sticks)
5 large eggs, separated
1 Tbs vanilla extract
3/4 cup granulated sugar
pinch of salt
2 Tbs unsweetened cocoa powder



Heat the oven to 350F. Grease a 10-inch springform pan.

Combine the chocolate and butter in a double boiler over simmering water, heating until fully melted and smooth. Transfer to a bowl, let it cool slightly for a few minutes, and whisk in the egg yolks and vanilla. Sift in the sugar, salt, and cocoa powder, while constantly stirring.

Whip the egg whites to soft peaks. Gently mix about one third of them into the chocolate mixture, fold the remaining whites trying to deflate them as little as possible. Pour the mixture into the prepared springform pan. Place in the lower rack of the oven and bake for 25-28 minutes.

Remove the cake to a rack and immediately loosen the sides of the pan. Allow the cake to cool before serving.