

## Flourless Chocolate Cake (Kerstin Stutterheim)

*250gn good quality dark chocolate, chopped.*

*120gm unsalted butter.*

*6 large eggs (room temperature).*

*½ cup granulated sugar + 2 tbsp extra granulated sugar.*

*1 tsp vanilla essence.*

*½ tsp salt*

*loose bottomed 10inch/22 cm cake tin (preferably spring form). Line the base with baking parchment and grease the sides of the tin.*

Pre-heat the oven at 180C/350F ( reduce by 20degrees for a fan oven).

Melt the chocolate and butter in a large bowl set over a pan of barely simmering water. Set aside to cool slightly (to skin temperature).

Separate the eggs.

Beat the yolks until just emulsified then add the ½ cup of sugar slowly, continuing to beat the mixture until it's thick and pale in colour.

Add some of this paste to the chocolate/butter mixture, folding it carefully and thoroughly in stages.

Add the vanilla essence and fold again.

Beat the egg whites on medium/low speed until the surface is completely covered in bubbles. Slowly add the remaining 2 tablespoons of sugar and the salt. Raise the speed to high and beat until the whites are stiff and glossy and hold their shape when the whisks are removed.

Add the beaten white in small portions to the chocolate mixture folding in each time.

Pour the mixture into the cake tin and bake for 30 minutes in a pre-heated oven at

Let the cake cool in the tin for 10 minutes, then remove the cake from the tin, wrap it in clingfilm and refrigerate overnight. The cake will still be warm when wrapped and refrigerated. The 'cold shock' it gets from refrigeration contributes to its tender, melt-in-the mouth consistency.