



Hardly Baked Chocolate Cake Jonny Pisanelli, ...From Scratch Patisserie, 3rd July 2011

Ingredients

500g dark chocolate, melted to warm (coverture is preferred)
250g butter, unsalted, melted
¼ cup sugar
1/8 cup plain flour
10 egg yolks
10 egg whites

Method

Whisk the egg yolks and sugar over a water bath til pale and thick.
To the egg mix, whisk in the melted chocolate and butter.
Fold through the sifted flour.
Meanwhile whisk up the egg whites to medium peak and gently fold these through the chocolate mixture.
Pour this into a spring-form tin which has been buttered and floured.
Bake at 220°C for 10 minutes only.
Take out and put the cake in the fridge.

This cake needed to be cooled in the fridge for at least a few hours and will have a mousse-like texture throughout.

Serve with cream or acidic fruit.

ASFM SHOPPING LIST

Ingredients

eggs
butter
cream

Stallholders

[Rosie's Free Range Eggs](#) (site 40), [Rohdes Free Range Eggs](#) (site 65)
[B.-d Farm Paris Creek](#) (site 91)
[Alexandrina Cheese Co](#) (site 6); [B.-d Farm Paris Creek](#) (site 91); [Fleurieu Milk Co](#) (site 44)