

CHEF SARA RHODES

FLOURLESS CHOCOLATE CAKE W/ CHOCOLATE GANACHE

6 Tbsp. unsalted butter
13 oz. bittersweet or semi-sweet
chocolate, chopped and divided
1/3 cup Dutch-processed cocoa powder
½ cup sugar
¼ tsp. salt
1 Tbsp. raspberry liquor
1 tsp. vanilla extract
3 large eggs
¾ cup heavy cream

Preheat the oven to 350.
Spray a silicone pyramid mold and set
aside.

Melt the butter and 6 oz. of the chocolate
together over a double boiler.

Meanwhile, mix together the cocoa powder, sugar and salt. Whisk eggs in a bowl. Whisk the raspberry liquor and vanilla into the eggs. When the chocolate and butter are melted, stir in the cocoa powder mixture. Whisk in the egg mixture a small amount at a time. Evenly divide the batter between the 6 molds.

Place mold pan on a sheet pan and bake for 24 to 28 minutes, until cakes are set on top and the internal temperature is between 165 and 170 degrees.

Remove cakes from the oven and let cool completely in the molds.

When cakes are cool, turn out onto a rack over a sheet pan. Heat the heavy cream just until hot. Have the other 7 oz. of chopped chocolate in a bowl. Pour hot cream over chocolate and let sit about 3 to 5 minutes. Stir until smooth and incorporated. Pour ganache over chocolate cakes. Let set up before refrigerating.

Raspberry sauce:

1 pint raspberries
¼ cup granulated sugar



Put all ingredients in food processor. When processed, pour into sieve to strain out seeds.
Serve with cakes.