

Orange Chocolate Souffle Cake

Tarla Fallgatter cooking class, Jan. 2011



Rich. Tender. Totally chocolate decadence!

8 ounces bittersweet chocolate, chopped
1/2 pound unsalted butter
2 tablespoons brandy, or water, or dissolve 1 tsp
espresso powder in 2 T. water
2 tablespoons heavy cream
2 teaspoons grated orange peel, finely grated
6 large eggs, separated
1/2 cup sugar
3 tablespoons cocoa, sifted
1/2 cup heavy cream, beaten, with sugar and
vanilla to taste

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 8

1. Line the bottom of a 10-inch springform pan with parchment and butter it and the sides. Preheat oven to 350°.
2. Melt chocolate and butter in a bowl over simmering water. Whisk the yolks until the color has lightened some, then add sugar. Continue to beat until the mixture will stream like a thick ribbon. Fold in the chocolate mixture along with the brandy, cream and orange zest.
3. Using absolutely clean beater blades and a clean bowl, beat the egg whites to ALMOST stiff peaks. Add a third of them to the yolk mixture, then add the remaining whites, folding gently. Then add the cocoa powder. Pour into the prepared pan and bake for 30 minutes. Let the cake cool slightly, then run a knife around the outside ring to loosen the cake, then remove ring.
4. Dust the cake with powdered sugar and serve with the softly whipped cream. The cake will sink significantly (about half) once it comes out of the oven, which is normal. Ideally, serve this cake slightly warm.

Per Serving (excluding unknown items): 533 Calories; 50g Fat (78.1% calories from fat); 9g Protein; 23g Carbohydrate; 5g Dietary Fiber; 247mg Cholesterol; 67mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 9 1/2 Fat; 1 Other Carbohydrates.