



Flourless Chocolate Cake

Yield 2 pans

3 pans

1 #	1 ½ #	Chocolate
1#	1 ½ #	Butter
2 ½ c.	3 ¾ c.	Sugar
2 c.	3 c.	Cocoa Powder
12	18	Eggs

1. Melt chocolate and butter over double broiler.
2. Mix sugar and cocoa powder in bowl of mixer with whip attachment.
3. Gradually add eggs and whip to double volume.
4. Slowly stream in melted chocolate mixture and mix until combined.
5. Pour into butter/parchment/sugar pans.
6. Bake at 325° for about 30 minutes, until the cake is set, not poofed and cracked.



Ganache

Yield 2 pans 3 pans

8 oz.	12 oz.	Chocolate
4 T.	6 T.	Orange marmalade
½ c.	¾ c.	Cream
¼ c.	1/3 c.	Milk
2 T.	3 T.	Corn syrup
2 T.	3 T.	Orange liqueur

1. Heat orange marmalade in sauté pan and strain through fine mesh strainer.
2. Combine strained marmalade with cream, milk, corn syrup and liqueur and heat to a boil.
3. Pour over chocolate and let sit five minutes.
4. Stir to full melt and let mixture cool to 90° and spread over cake.



Raspberry Coulis

IQF Raspberries	2 lbs.
Water	12 oz.
Sugar	2 c.
Cornstarch	5 TBS.

Method of Preparation:

1. In a medium sized sauce pan, combine the raspberries, water and sugar. Cook over medium heat until the fruit is thawed and slightly boiling.
2. Puree the sweetened fruit mixture in a table top blender and return to the sauce pan. Return to a boil.
3. Make a slurry with the cornstarch and water and thicken until the sauce reaches nappe consistency.
4. Strain into an appropriate storage container using a fine chinois. Chill immediately using an ice bath. Refrigerate with proper label and date.