

## **Flourless Chocolate Cake**

16 oz 66% chocolate  
5 oz 39% chocolate  
21 oz butter, grated  
15 oz superfine sugar  
21 eggs, separated

1. Melt the chocolate and butter over simmering water, stirring to combine.
2. Combine egg yolks and sugar in mixer and whip until doubled in volume.
3. Whip the chocolate into the egg mixture until fully incorporated.
4. Whisk egg whites until stiff, then fold into chocolate mixture.
5. Divide between acetate lined molds and bake at 275° until they reach an internal temperature of 180° - up to 45 minutes.