CHOCOLATE TORTE

Choose your favorite dark chocolate for this recipe….

Yield: 10" cake

Ingredients	Amounts	
Chocolate	200 g	
Butter	170 g	1 ½ sticks
Cake flour, sifted	30 g	¼ cup
Cocoa powder	5 g	1 Tbs
Salt	.6 g	¼ tsp
Baking powder	.6 g	¼ tsp
Eggs, separated	5 ea	5 each
Brown sugar	56 g	¼ cup
Sugar	112 g	½ cup
Cream of tartar	.6 g	¼ tsp

Method
1. Prepare a 10" cake pan by spraying with pan spray, lining with a parchment paper circle and dusting with flour. Pre-set oven at 375°F.
2. Melt chocolate and butter.
3. Sift together the dry ingredients.
4. Whip egg yolks with brown sugar until thick, about 5 minutes.
5. Whip egg whites until frothy, then gradually add the sugar and cream of tartar. Fold the whipped egg yolks into the melted chocolate, then fold in the whipped whites. Carefully fold in the reserved dry mixture.
6. Pour the mixture into the prepared pan. Level the surface, then bake for 18-20 minutes.
7. Cool cake in the pans. Chill in the refrigerator until firm.
8. Remove the cake from the pan and peel off the paper. Trim the edge to level the cake. Eat the scraps

Chocolate Glaze

Ingredients	Amounts	
Chocolate	300 g	
Cream	250 g	1 cup + 2 Tbs
Milk	50 g	¼ cup
Corn Syrup	40 g	2 Tbs

9. Chop chocolate into small pieces and place over a pan of warm water to melt
10. Combine cream, milk and corn syrup. Bring to a simmer. Pour over the chocolate and blend to emulsify. Cool to room temperature. This could take a few hours
11. Remove ⅓ of the chocolate mixture and whisk until the color lightens and the mixture starts to thicken. Spread a thin layer over the cake to "mask" it
12. Rewarm the remaining chocolate mixture to a fluid consistency and pour over the cake. Chill to set.