

Chef from the Hood Recipes



Chef:
Roger Praplan

Restaurant:
La Gare

Recipe:
Chocolate Decadence!

Ingredients:

For cake:

1 tablespoon sugar
1 tablespoon flour
6 whole eggs + 3 egg yolks
1/2 pound bittersweet chocolate
1/2 pound semi sweet chocolate
(Scharffen Berger or Guittard)
5 ounces butter (1&1/4 sticks) parchment
paper & butter for 8² round cake mold or
pan

For raspberry sauce:

1 cup fresh* or frozen raspberries
1/2 cup water
1/2 cup sugar
small squeeze of lemon

Ah, chocolate, the elixir of love. Chef Roger Praplan's almost flourless dark chocolate cake, served in a pool of red raspberry sauce, is elegantly simple. The perfect end to a romantic meal, Chocolate Decadence is a sinful sonnet of sweet surrender. Serves 6.

Cut a circle of paper to fit bottom of cake pan, and a 3" tall strip for sides. Butter paper in mold. Place eggs, extra yolks, sugar and flour in a mixing bowl. Beat until volume doubles and thickens. Preheat oven to 350°. Melt chocolate in top of double boiler. Make sure double boiler and spoon is very dry! DO NOT get even a drop of water in chocolate! Water will cause chocolate to 'seize up' making it unusable! Melt butter and mix into chocolate. Slowly incorporate the chocolate mixture into the egg mixture. Pour into the mold, bake for 12 to 14 minutes. Cool. Plate top side up, remove edge paper.

Place raspberries, water, sugar and lemon juice in a pan. Bring to a soft boil, lower heat and simmer about 5-10 minutes or until berries are very soft. Cool, puree, then strain. Cut cake wedges with a sharp, thin knife. Drizzle sauce over each serving. *Garnish with more fresh raspberries if available.