

Chef from the Hood Recipes



Chef:

Patrick Lum Chef

Restaurant:

Sfoggia Italian Bakery & Café, Sebastopol, California

Recipe:

Sfoggia's flourless Chocolate Cake Torta di Chiocolatta!



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Chocolate. Love. Need I say more? This classic dessert has been made in many variations by as many chefs, but none are as simply brilliant as this version by Chef Patrick Lum of Sfoggia. Patrick says, "Good cooking is all about using good ingredients. Italians understand that food takes time to make, but quality ingredients are really the key to a good outcome. So don't skimp on the chocolate or the butter." This torta is easier to make than you would think. Take a few moments to get out supplies, and read directions all the way through before starting. Melting chocolate over water gives an even, smooth result – keep a steady hand while you stir to avoid splashing water in the mix! If you'd like, dress up slices of the finished torta with a little fruit or cream. If using blood oranges or other citrus, slice and heat in a pan with a little butter and sugar for a nice syrup. Serves 10.

Ingredients:

- 1 pound of dark chocolate (Scharffen Berger or Valrhona)
(Chef prefers chocolate with at least a 60% rating; see package)
- 1/2 pound (2 sticks) unsalted butter (Clover organic)
- 1/4 cup brewed espresso OR Frangelica OR Gran Marnier
- 8 large eggs, to crack into a mixing bowl

Optional:

raspberries, blood orange slices, halved kumquats, powdered sugar &/or little bit of creme anglaise

Also needed:

- an 8" round or heart shaped cake pan lined with parchment paper & buttered. (You could also use small buttered ramekins to bake and serve in as individual desserts. Adjust time, as a smaller torta will bake faster.)

To prepare:

Preheat oven to 300°. Place broken chocolate and butter in a pot over a water bath or a double boiler. Melt both together, stirring and being very careful not to get any water in the mixture. Remove from heat and let cool about 5 minutes.

While it cools, beat the eggs until frothy and about double in volume. Using a flat spoon or paddle, fold about 1/3 of the eggs into the chocolate and butter mixture. Fold in the remaining eggs.

Transfer batter to a baking pan that has been lined with parchment paper and buttered. Place the pan containing batter into another larger pan for a water bath while baking. (Add water to outside pan so that it is about halfway up the sides of the pan containing batter.) Carefully transfer the pans to the oven and bake for 30 minutes.

Remove pans from oven and let cool for about an hour. Place torta in refrigerator at least 4 hours or overnight. After it is chilled, warm the outside of the pan very quickly over a flame or in the oven. Invert torta onto a plate & garnish.