

HAIGH'S

CHOCOLATES

*Flourless
Chocolate Cake*



Flourless Chocolate Cake

Serves 10-12

250g Haigh's

Dark Chocolate Couverture

125g unsalted or
lightly salted butter

30ml brandy

30ml espresso

or coffee liqueur

5 eggs, separated

125g caster sugar

1 orange, finely zested

75g hazelnut meal

50g almond meal

The Chocolate Sauce

100ml cream

100g Haigh's Milk

Hazelnut Chocolate

Preheat oven to 150°C.

Line a 20cm round or square spring form cake tin with baking paper and butter lightly.

Melt the chocolate and butter, add the brandy and coffee and set aside to cool.

Whisk the egg yolks, sugar and orange zest until light and creamy. Add the cooled chocolate mixture while still slowly whisking until well combined. Fold through the hazelnut and almond meals.

Whisk egg whites until stiff. Gently fold the egg whites into the cake mix, don't overdo it!

Pour mixture into prepared cake tin and bake for about 30 minutes until cake rises a little and appears set. Allow to cool.

The Chocolate Sauce

Scald the cream in a small saucepan. Take off the heat and add the chopped chocolate. Stir to melt the chocolate and combine.

To serve, cut wedges of the cake and pour over warm chocolate sauce with a little extra cream.



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