

Deep Chocolate Torte

Source: Saveur 11/2001 (Fran Bigelow)

Prep/Cooking time: 1 hour+

Ingredients:

1 lb dark chocolate, finely chopped

1/4 C sugar

1 C heavy cream

6 Eggs

1 TBS Grand Marnier (or other liqueur)

Cocoa for dusting

Directions:

Place chocolate in heatproof bowl or at top of double boiler over barely simmering water & allow to melt completely.

Preheat oven to 350° F. Generously butter a 9" cake- or spring-form pan. Cut 9" round of waxed paper & press it over bottom of pan.

Beat eggs, sugar & liqueur in large heatproof mixing bowl. Place bowl over saucepan of simmering water, stirring with wooden spoon till warm but not hot. Remove from heat & transfer to electric mixer bowl. Beat with whisk attachment for 5 minutes. Slowly stir in melted chocolate.

Whip cream to soft peaks & gently fold into chocolate mixture. Carefully transfer batter to baking pan. Bake 49 minutes or till toothpick inserted into torte at least 2-4" from side comes out clean. The Center should be just set; do NOT over-bake.

Let cool to room temperature, remove from pan & peel off waxed paper liner. Best served with simple dusting of cocoa; accompaniments like unsweetened whipped cream or raspberry sauce are optional.