Warm Chocolate Tortes with Raspberry Sauce (for 4)
Source: Casual Cuisines of the World – Trattoria (Weldon Owen)

INGREDIENTS:

For Sauce:
1 1/2 C raspberries
3 TBS confectioners' sugar OR to taste

For Tortes:
3 tsp + 1/4 C granulated sugar
5 TBS unsalted butter
1 1/2 tsp minced orange zest
1/4 C all-purpose flour, sifted
1 small block white chocolate, for chocolate curls
3 oz bittersweet OR semisweet chocolate
3 extra-large egg yolks
2 extra-large egg whites
1/4 oz white chocolate, cut into 8 pieces
Raspberries

DIRECTIONS:

FOR SAUCE: In food processor fitted with metal blade, purée raspberries. Pass purée through fine-mesh sieve into clean container. Stir in confectioners' sugar. Preheat oven to 425° F.

FOR TORTES: Butter 4 standard-sized (1/2 C/4-fl oz) muffin tin cups, then sprinkle bottom and sides with 2 tsp granulated sugar. Combine bittersweet chocolate + butter in heatproof bowl - set in pan over (not touching) simmering water. Heat over medium heat, stirring continuously, just till chocolate melts. Remove from heat and let cool slightly. Meanwhile, in bowl, using an electric mixer set on high speed, beat together egg yolks + 1/4 C granulated sugar till thick (about 4 minutes). Reduce mixer speed to medium - slowly pour in melted chocolate. Beat in orange zest.

In clean bowl, using clean beaters, beat egg whites till very soft peaks form. Sprinkle in remaining 1 tsp granulated sugar - continue to beat till semi-soft peaks form. Using spatula or whisk, fold flour into batter alternately with egg whites, beginning and ending with flour - pour batter into prepared molds (fill to within 1/8" of rims). Place 2 pieces of white chocolate atop each mold (they'll sink a little during baking). Place pan in center of oven - immediately reduce heat to 375° F. Bake till puffy and a thin but firm crust forms atop (about 8 minutes). (Don't open oven door during first 6 minutes of baking). Transfer pan to rack - let rest about 5 minutes to ease un-molding. Meanwhile, run vegetable peeler along white chocolate block to form curls for garnish. Keep curls cool till serving. Run sharp knife around edge of each cup and quickly invert tortes onto rack. Transfer tortes to individual plates, top sides down. Pour raspberry sauce evenly over tortes - sprinkle with chocolate curls. Scatter fresh raspberries around each torte. Serve immediately.

Nutrition Facts: Calories: 406 Fat: 24g Carbohydrates: 47g Cholesterol: 181mg Sodium: 14mg Protein: 4g Fiber: 4g %Cal. from Fat: 53% %Cal. from Carbs: 46%