

FLOURLESS CHOCOLATE CAKE WITH BC RASPBERRY COULI



Yields:

8 - 12 portions

INGREDIENTS

| | | |
|----------|--------------------------|-------|
| ¾ cup | BC Butter, unsalted | 150 g |
| 1 ¾ cups | Dark Semisweet Chocolate | 275 g |
| Pinch | Sea Salt | Pinch |
| 6 | BC Eggs, separated | 6 |
| ¼ cup | Sugar, Granulated | 60 g |



DIRECTIONS

1. Preheat oven to 400 F.
2. Line a 9" x 11" baking dish with lightly greased parchment paper.
3. In a double boiler, melt BC Butter and chocolate. Remove from heat, whisk in salt and BC Egg yolks. Set aside and allow to cool to room temperature.
4. Meanwhile, whip egg whites until frothy. Slowly add the granulated sugar and continue to whip until glossy stiff peaks form.
5. Mix in one third of the chilled egg whites into the cooled chocolate mixture.
6. Gently fold in remaining egg whites. Be sure not to overmix or you will lose volume.
7. Bake at 400 F for 10 minutes. Reduce heat to 350 F and continue to cook for 30 minutes or until cake is done. A skewer will never come out clean. (Cracks are always a good sign your chocolate cake is done.)
8. Cool completely before turning out onto a cutting board.
9. Cut into desired portions and serve with BC Raspberry Coulis and vanilla bean ice cream.

BC RASPBERRY COULIS



Yields:

2 cups (500 ml)

INGREDIENTS

| | | |
|--------|------------------------|-------|
| 3 cups | BC Raspberries, frozen | 300 g |
| ¼ cup | Sugar, Granulated | 60 g |
| ¼ cup | Water | 60 ml |

DIRECTIONS

1. Place all ingredients into a sauce pan, bring to a boil over medium heat.
2. Reduce heat and simmer for 6 - 8 minutes.
3. Pass the mixture through a fine mesh strainer.
4. Cool and refrigerate.