

J·DAVIES ESTATE

RECIPE

FLOURLESS BITTERSWEET CHOCOLATE CAKE WITH CHOCOLATE GLAZE

*Recipe by
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PAIR WITH:
J. DAVIES
CABERNET SAUVIGNON

INGREDIENTS

CAKE

8 oz bittersweet choc,
coarsely chopped

1/2 cup, unsalted butter,
cut tin 1" pieces

1 TBSP cognac

6 large eggs, separated, at room
temperature (very important the
eggs are at room temperature)

1/2 cup + 2 TBSP granulated white
sugar, divided

CHOCOLATE GLAZE

4 oz bittersweet choc,
coarsely chopped

1/3 cup heavy cream

1 TBSP honey

PREPERATION

Cake

- Position rack in center of oven; preheat to 350. Butter bottom and sides of a 9" springform pan; line pan bottom with a round of parchment/waxed paper; butter the paper.
- In medium saucepan, combine choc and butter. Cook over low heat, stirring constantly with a wooden spoon, until choc and butter are completely melted and combined; remove from heat and stir in cognac. Let cool
- In medium bowl, whisk together egg yolks + 1/2 cup sugar until well blended. Once blended, stir in melted choc mixture.
- In a 4 1/2 qt bowl of a heavy-duty electric mixer, using the whip attachment, beat the egg whites at medium speed until frothy. Increase speed to medium-high and until soft peaks start to form. One tablespoon at a time beat in remaining 2 tablespoons of sugar. Continue beating until egg whites are stiff but not dry.
- Using a large rubber spatula, gently fold the beaten egg whites into the choc mixture, in 3 additions...do not over mix.
- Pour the batter into the prepared pan. Bake until the cake is puffed and a tester inserted in the center comes out with moist crumbs (about 30 minutes). Transfer the pan to a wire rack and cook for 10 minutes.
- Using a small knife, cut around the sides of the cake to loosen it from the pan sides. Release the pan side. Invert the cake onto a wire rack, peel off the parchment paper, cook cake completely; wrap in plastic and refrigerate overnight.

Glaze

- Put choc in medium bowl. In a small saucepan, bring heavy cream to a gentle boil. Using a wire whisk, stir in the honey. Pour the hot cream mixture over the choc and let the mixture stand for 30 seconds to melt the choc. Whisk the mixture until smooth. Cover the surface of the glaze with plastic wrap (plastic should be touching the glaze, so as little air as possible gets in). Set aside at room temp for ~ 30 minutes or until slightly thickened.