

Chocolate Ganache Torte

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Note: Your friends won't believe this dessert is completely gluten free!!#

Ingredients

1 cup (226 grams) unsalted butter, cut into small pieces
9 ounces (255 grams) semi sweet chocolate cut into small pieces
6 large eggs, separated
1 cup (200 grams) granulated white sugar, divided
1 teaspoon pure vanilla extract
1/4 teaspoon cream of tartar

Directions

Preheat oven to 350 degrees F (177 degrees C) and place the rack in the middle of the oven.

Lightly coat a 10 inch springform pan with melted butter or spray with a nonstick cooking spray. Line pan with parchment paper, then lightly coat the paper with more melted butter (or spray with a nonstick cooking spray).

Separate the eggs while still cold, placing the egg whites in one bowl and the egg yolks in another bowl. Cover both the egg whites and yolks with plastic wrap and bring to room temperature before using (about 30 minutes).

Meanwhile, melt the butter and chocolate in the top half of a double boiler over simmering water. (Can use a stainless steel bowl over a saucepan with simmering water.)

Place egg yolks and 1/2 cup (100 grams) sugar in the bowl of your electric mixer, with the paddle attachment. Beat on medium high speed until thick and lemon-colored, about five minutes. (The eggs should have tripled in volume, look thick and soft, and when you lift the beater the mixture falls back into the bowl in a slow ribbon.) Add the vanilla extract and melted chocolate mixture, beating until combined.

In a clean bowl, with the whisk attachment, beat the egg whites until foamy. Add the cream of tartar and continue beating until soft peaks form. Gradually add the remaining 1/2 cup (100 grams) sugar and beat until stiff peaks form. Using a large rubber spatula or whisk, fold in a small amount of whites to the egg yolk mixture to lighten the batter. Add the remaining egg whites, folding just until incorporated. Do not overmix or the batter will deflate.

Pour the mixture into the prepared pan, smoothing the top. Bake the cake for about 50 minutes to 1 hour or until a toothpick inserted in the center comes out with a few moist crumbs. (During baking the surface of the cake will form a crust which will collapse when the cake is removed from the oven.) Remove from oven and place on a wire rack to cool. The top of the cake will have become hard with a cracked surface and lots of crumbs.

I highly recommend freezing this torte completely before handling. Because it is so delicate, the freezing makes it easier to handle without destroying it. If you do not intend to plate this without removing the bottom parchment, then freezing is not necessary.

Make a chocolate ganache by combining heavy cream and semi-sweet dark chocolate over

low heat. Stir until the cream and chocolate are completely combined. Pour ganache in the center of the torte which has now formed a crater in the center of the fallen batter.

Freezing this torte does not affect the flavor at all. I have done this hundreds of times!