

T. Cook's

Chocolate Flourless Torte

Chef Lee Hillson
[Serves 8]

A classic combination of citrus flavors and rich chocolate, this torte lends itself well to finishing traditional holiday meals. Add a scoop of vanilla bean ice cream for even more decadence!

Ingredients

9 Tablespoons butter, unsalted, softened, divided
12 ounces semisweet chocolate (72% cacao), chopped
6 large eggs
¼ Cup sugar
2 large oranges, peeled and segmented

For butter sauce:

8 Tablespoons butter, unsalted
½ Cup brown sugar
½ Cup Cointreau liqueur
1 Tablespoon orange juice
1 Cup heavy cream

Method

For torte:

Heat the oven to 350° F. Butter eight 4 ounce ramekins with 1 tablespoon of butter and place in a roasting pan. Set aside. Melt remaining butter and chocolate in a double boiler over low heat, stirring until the chocolate is melted. Remove from heat. Beat eggs and sugar together in a mixing bowl until thick and smooth. Pour batter into ramekins, about ¾ full. Place ramekins in the oven. Pour enough hot water into the roasting pan to come halfway up the sides of the ramekins. Bake uncovered until tortes are puffed and just slightly pull away from the edges, about 22 – 25 minutes. Remove from the oven and the water bath. Run a knife around the edges of the ramekins. Cool 5 – 10 minutes. Line a baking sheet with parchment paper. Unmold tortes by turning the ramekins upside down onto parchment paper and tapping until cakes release.

For sauce:

Place the butter, brown sugar, Cointreau and orange juice in a small sauce pan over medium heat. Bring to a rolling boil and cook for 5 minutes. Stir in heavy cream and boil an additional 2 minutes. Remove from heat and set the pan in a bowl of ice water to chill.

To serve:

Reheat tortes in a 200°F oven if necessary, until warm. Place torte in the center of a dessert plate. Drizzle with butter sauce and scatter orange segments around plate.

