

Chocolate Valentino Cake

<http://userealbutter.com/2009/02/28/flourless-chocolate-cake-recipe/>

from Sweet Treats by Chef Wan

1 lb. semisweet chocolate, roughly chopped
4 oz. plus 1 oz. of unsalted butter
5 large eggs separated

Put chocolate and butter in a heatproof bowl and set over a pan of simmering water (the bottom of the bowl should not touch the water) and melt, stirring often. While your chocolate butter mixture is cooling. Butter your pan and line with a parchment circle then butter the parchment. Separate the egg yolks from the egg whites and put into two medium/large bowls. Whip the egg whites in a medium/large grease free bowl until stiff peaks are formed (do not over- whip or the cake will be dry). With the same beater beat the egg yolks together. Add the egg yolks to the cooled chocolate. Fold in 1/3 of the egg whites into the chocolate mixture and follow with remaining 2/3rds. Fold until no white remains without deflating the batter. Pour batter into prepared pan, the batter should fill the pan 3/4 of the way full, and bake at 375°F/190°C. Bake for 25 minutes until an instant read thermometer reads 140°F/60°C. Note – If you do not have an instant read thermometer, the top of the cake will look similar to a brownie and a cake tester will appear wet. Cool cake on a rack for 10 minutes then unmold.

chocolate short dough

for the base of the bombes (you'll have a lot leftover, so freeze it)

5.6 oz. flour
1 oz. unsweetened cocoa powder
1/2 tsp salt
6 oz. unsalted butter, softened, but still cool
5.25 oz. powdered sugar
1 tsp vanilla extract
1 large egg, room temperature

Sift flour, cocoa, and salt together in medium bowl. Beat butter on low speed with KitchenAid stand mixer until smooth (about 1 minute). Add the egg and vanilla to the butter and beat on low until combined (scrape down sides). Add the powdered sugar and ix on low for 30 seconds. Scrape down sides. Add flour mixture and mix on low until just combined, about 15 seconds. Remove dough from bowl and wrap in plastic. Chill for at least 4 hours. It can keep in the refrigerator for up to 3 days or in the freezer for up to a month. When ready to use, press dough into pan or roll it between plastic or parchment. It should be about 1/4 inch in thickness. If baking in pans, line shell with parchment and pie weights. Bake at 350°F for 15-18 minutes (less time if small), remove pie weights and parchment. Return to oven and bake 6-10 minutes. For the rounds I made, I baked them for 8-10 minutes then removed them and cut them into shape.