

# Chocolatissima

## A Must for Chocolate Lovers

**Yield:** One 9" cake, serves 12

### Advance Preparation:

**Preheat oven to 325°.**

One 9" spring form bottom lined with nonstick foil or baking parchment, cut to size.

The sides sprayed with cooking spray.

### Ingredients for Icing:

1 pint heavy whipping cream (8 oz.)

1 ½ cup bittersweet chocolate (8 oz., broken up)

### Topping:

1 cup chocolate shavings (See page 206)

### Ingredients:

½ cup raw almonds (2 ½ oz.)

(Another unsalted type of nut is fine)

1 TBSP. granulated sugar (½ oz.)

### Ingredients for The Cake Batter:

8 oz. bittersweet chocolate

2 cubes softened unsalted butter (8 oz.)

¾ cup granulated sugar (6 ¼ oz.)

8 egg yolks (6 ¾ oz.)

8 Egg Whites (9 oz.)

¼ Cup Granulated Sugar (2 oz.)

### Procedure:

Fold ⅓ of the egg white mixture into the bowl with the sugar, butter, yolk, and chocolate. Repeat, adding ⅓ each time until all is folded in. Scrape the bottom of the bowl at least 2 times while folding the egg whites into the chocolate mixture. (Total batter yields 2 lbs. 10oz.)

Spoon batter into the 9" spring form and level out. **Bake for approx. 45 minutes at 325°.** The layer will sink in the center as it cools off. With a small spatula or knife, loosen up the sides. Turn over the layer on to a 9" corrugated cake circle and invert back onto another 9" corrugated cake circle. Be sure the cake is completely cold before icing.

### To Ice The Cake:

Take the icing mixture out of the refrigerator, and with the hand held electric mixer or upright electric mixer, mix on medium speed until it is lighter in color, thicker, and able to spread. Spread on top of the cake, very generously, and ice the sides. Use a pastry bag with a star tip to make a border around the edge of the cake. Cover the cake generously with chocolate shavings on the top and sides. Refrigerate for up to 3 days, or freeze for up to 3 months, boxed and wrapped well. (See "This and That" on page 207).

### Equipment and Utensils:

Food Processor with metal blade attached, upright or hand held electric mixer, wire whip, two 9" corrugated cake circles, offset metal spatula, nonstick cooking spray, pastry bag with ¼" star tip.

### Procedure for Icing:

Place cream in a small pot and bring to a boil. Remove from the heat and add chocolate, stirring continuously, until chocolate is completely melted and mixed into the cream. Transfer into another mixing bowl and let cool. Then place into the refrigerator until the mixture firms up.

Combine nuts and sugar and run in the food processor until very fine. Set aside.

### Procedure for Cake Batter:

Melt the chocolate in the microwave oven on a very low heat, (power #5), for about 2 minutes and set aside to cool.

Cream the butter and the sugar together until it is light and creamy.

Mix one yolk at a time into the butter/sugar mixture. Then fold the nuts into the butter/sugar/yolk mixture and add the melted chocolate.

Whip the egg whites with the hand held mixer or upright electric mixer on medium high speed. As it starts to stiffen up, add the sugar. Do not over whip.