

Chocolate Flourless Cake
Yields: 1 x 12" spring form pan

Ingredients:

5	Egg Yolks
½ C	Sugar
	Water to liquefy
½ C	Dark Chocolate
½ C	Butter
1-2 Tbsp.	Rum/Kahlua (optional)
1 ½ C	Egg Whites (12 egg whites)
2 Tbsp.	Sugar

¼-1/2 C Raspberry preserve

Procedure:

1. Prepare pan: Butter and sugar 12" spring form pan. Line bottom of pan with parchment paper.
2. With a whisk attachment, whip egg yolks until light. Combine sugar and enough water to liquefy, and cook until soft ball stage (240°F/120°C). Put egg mixture on low speed and add sugar mixture slowly. Turn up speed and let mixture cool down.
3. Melt dark chocolate and butter together and combine with sugar mixture, fold in gently.
4. Add Rum/Kahlua, if using.
5. Make common meringue: Whisk egg whites and 2 tablespoons sugar in mixture until stiff peaks form. Fold meringue into chocolate mixture. Pour into prepared pan with parchment paper. Bake at 350°F for 45 minutes to 1 hour, or until toothpick comes out clean.

White Chocolate Mousse

Ingredients:

1 C	Milk
1 tsp.	Vanilla Extract/Paste
4	Egg Yolks
1 Tbsp.	Sugar
1 ½ C	White Chocolate
½ packet	Gelatin (or 2 ½ leaves or 1.5 tsp.) Enough water to liquefy gelatin
1 ¼ C	Heavy Whipping Cream (whipped till soft peaks form)

Procedure:

1. Bring milk and vanilla to a boil.
2. In a bowl, whisk together sugar and egg yolks.
3. Pour vanilla mixture into sugar mixture. Return to stove and bring to nape. (This will make the crème anglaise)
4. Pour liquefied gelatin into warm crème anglaise.
5. Add white chocolate and whisk until smooth. Cool until slightly warm over a bowl of ice water.
6. Gently fold soft peaked heavy whipping cream into mixture. Mix until combined. It will be in a semi-liquid state. If you would like to pipe the mousse, please chill for 3 hours. Otherwise, you can pour it into a glass, or on top of the flourless chocolate cake and chill until set.

Triple Cherry & Chocolate Tarte Tartin
Serves: 6-8

Ingredients:

8	oz	Puff pastry
2	Tbs.	Freshly squeeze lemon juice
1/2	C	Granulated sugar
3/4	C	Lt. Brown Sugar
2	Tbs.	Unsalted butter, broken into small pieces
1	#	Cherries, cleaned and sliced in half or triple cherry frozen
1/4	#	Dark or Bittersweet Chocolate, chopped
1	t	Vanilla paste (or 1 tsp vanilla extract or 2" piece of vanilla bean)
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2	T.	Melted butter & granulated sugar for brushing

Equipment:

A 9-inch round nonstick pan

Procedure:

1. On a lightly floured work surface, roll the puff pastry into a 9 ½-inch circle.
 Freeze until firm.
2. Preheat the oven to 450°F.
3. Place the sugar and butter in the bottom of the nonstick pan. Allow to caramelize on medium heat. Add lemon juice, cherries, and vanilla paste in the pan. Toss to coat fruit. Add chocolate to melt.
4. Cover with the frozen puff pastry. (The puff pastry will shrink a little as it cooks so it needs to be bigger than the pan.)
5. Brush top of puff pastry with melted butter and sprinkle with granulated sugar.
6. Bake until the puff pastry is golden brown in color and the sauce around the cherries is caramelized, approximately 10 to 20 minutes. (If the puff pastry turns brown before the sauce has caramelized, remove the pan from the oven and finish cooking the caramel on top of the stove over medium high heat.)
7. Carefully invert the Tarte Tartin onto a large serving platter. Serve warm. Dust with powdered sugar.

**Tarte Tartin are best served warm from the oven. The puff pastry can be made several days in advance. Store it wrapped plastic wrap in the freezer.*