

## **ZESTY FLOURLESS CHOCOLATE CAKE**

*(adapted from David Rosengarten)*

7 oz extra bittersweet chocolate  
14 Tbs unsalted butter (1 + 3/4 sticks)  
5 large eggs, separated  
1 Tbs vanilla extract  
3/4 cup granulated sugar  
zest of half a large orange  
pinch of salt  
2 Tbs unsweetened cocoa powder  
for the ganache:  
1 cup heavy whipping cream  
8 ounces semi-sweet chocolate, cut in small pieces  
1/4 teaspoon vanilla extract

Shaved chocolate to taste for final decoration

Heat the oven to 350F. Grease a 10-inch springform pan.

In a small bowl, sift the sugar and combine it with the orange zest. Rub the zest with your fingers to release the oils into the sugar. Reserve.

Combine the chocolate and butter in a double boiler over simmering water, heating until fully melted and smooth. Transfer to a bowl, let it cool slightly for a few minutes, and whisk in the egg yolks and vanilla. Add the sugar/orange mixture, salt, and cocoa powder, while constantly stirring.

Whip the egg whites to soft peaks. Gently mix about one-third of them into the chocolate mixture, fold the remaining whites trying to deflate them as little as possible. Pour the mixture into the prepared springform pan. Place in the lower rack of the oven and bake for 25-28 minutes.

Remove the cake to a rack and immediately loosen the sides of the pan. Allow the cake to cool before icing. If the cake is too uneven, shave the protruding parts with a serrated knife to even out the surface, but no need to make it perfectly flat. Usually the edges will be a bit too high, with a collapsed center.

Make the ganache by heating the whipping cream in a small saucepan until bubbles appear along the sides. Place the chocolate in a small bowl, and add the hot whipping cream and the vanilla on top. Mix gently until the chocolate is fully incorporated, very smooth. Let it cool for 10 minutes, then pour over the cool cake. I like to do that by placing the cake back in the springform pan, so that the icing is contained. Refrigerate for a couple of hours. Open the pan and remove the iced cake to a serving platter, leaving it at room temperature for half an hour or so before slicing it (a wet knife is a must).