



GORGEOUS FLOURLESS CHOCOLATE CAKE

Fudgy, moussey and rich. What's not to love? This is the perfect gluten free treat, that's so delicious it will leave you longing for more. For a deep crimson hue and a touch of luxury, add slices of seasonal, Sicilian blood orange and a dollop of crème fraîche.

6 Clarence Court Burford Brown eggs
or 5 Clarence Court Braddock White duck
eggs, separated

200g unsalted butter

200g dark chocolate

Finely grated zest of one orange (cut the
orange itself into thin slices for serving
with the cake)

1 tablespoon cold espresso

250g caster sugar

70g cocoa powder

Crème fraîche (or salted caramel sauce)
for serving

Pecan nuts (optional)

Preheat the oven to 160C / 320F / gas mark 3. Grease a 23cm springform cake tin, and line with baking parchment.

Place a heatproof bowl over a saucepan of simmering water. Add the butter, chocolate and orange zest to the bowl, and stirring occasionally, allow to melt until smooth. Stir in the espresso. Take the bowl off the heat and place to one side to cool a little.

In a mixing bowl, whisk the sugar and egg yolks until they're pale and fluffy. Sift in the cocoa powder and fold through, then sprinkle in a pinch of salt. In a separate mixing bowl, whip the egg whites into soft peaks using an electric hand whisk. Stir the melted chocolate mixture into the egg yolk mixture, then gently fold through the egg whites until just combined.

Carefully pour the cake mix into the lined cake tin and place in the oven for around one hour. Test the dense cake after an hour by inserting a skewer into the centre: if it comes out nearly clean, it's ready. Remove the cake from the oven and allow it to cool on a rack before removing it from the tin.

Serve with the blood orange slices and crème fraîche, and/or the salted caramel sauce, with a handful of pecans (optional).



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