

Chef from the Hood Recipes

**Chef:**

Kathleen Berman

Restaurant:

Mixx Restaurant Santa Rosa, California

Recipe:

Kathleen's Valrhona Chocolate Espresso TORTE!

Ingredients:

1 pound Plugrá (sweet European butter), cubed
1 & 1/8 cups granulated sugar
1 & 1/8 cups (9 ounces) espresso or strong coffee
1 pound Valrhona Extra Bitter Chocolate, chopped fine
6 whole eggs plus 6 additional egg yolks

Rich, dark chocolate symbolizes love; adding espresso to this torte gives it a finishing kiss of flavor! Kathleen Berman's recipe for this exquisite Valentine dessert is proof that you can make magic with just a few high quality ingredients. Recipe makes a 10" torte or 17 heart molds.

Preheat oven to 200°. Heat butter, sugar and coffee in saucepan on medium heat until hot but not boiling. Remove from heat and whisk in chocolate until melted. Set aside. In a bowl, whisk together the 6 eggs and the 6 yolks by hand. Strain the whisked eggs through a mesh strainer into the chocolate mixture, whisking together until thoroughly mixed. Pour into a 10" cake pan with a parchment paper bottom or pour into individual buttered heart molds. Place on a sheet pan and bake until torte is set, about 45 minutes for a 10" torte and about 25 minutes for individual heart molds. Cool to room temperature. Refrigerate overnight before unmolding. To unmold: Heat the bottom of torte pan (just seconds over a very low flame) and flip out onto cardboard circle or serving plate. Presentation: At Mixx, Kathleen glazes her tortes with a chocolate ganache, and serves cut slices on a pool of Grand Marnier Crème Anglaise. At home she suggests adding some berries and dusting with powdered sugar just before serving. If you would like her ganache and crème anglaise recipes, you may telephone her at Mixx. 707/573-1344.