

# ALMOST FLOURLESS CHOCOLATE CAKE

## CHOCOLATE WITH GRENACHE

Pairing chocolate with rich red wines is often a clash of strong flavors and doesn't work. [Mathis Grenache](#) is an exception because the fruit plays more prominently than the tannins against the bitter elements of chocolate. This cake isn't gorgeous out of the pan, but it's incredibly rich and benefits from complementary flavors. We added vanilla ice cream and raspberries in season at serving time. It was 'to die for'!

Serves: 8

### Fran Gage's Almost Flourless Chocolate Cake

#### INGREDIENTS

7 oz. 70% bittersweet chocolate, finely chopped

14 Tbsp. unsalted butter, cut into chunks

1 c. sugar, divided in 2/3 cup and 1/3 cup

5 lg. eggs, room temperature, separated

3 Tbsp. cake flour

¼ tsp. salt

Powdered sugar and cocoa powder for decorating

Oven: 350°

Grease and flour (with cocoa) a 9" or 10" springform pan. Line bottom of pan with parchment paper.

#### PREPARATION

Melt chocolate and butter in a double-boiler or a bowl fitting snugly over simmering water. Or, melt chocolate and butter in the microwave, checking consistency frequently, stirring until blended.

If using stovetop, when the two are mostly melted, remove from the heat and whisk together. Cool slightly. Whisk in 2/3 cup of sugar, the egg yolks, then the flour and salt.

Put the egg whites in the bowl of a stand mixer. Beat them at medium speed until they start to foam. Add one-third of the remaining

1/3 c. of sugar, and beat whites until they become opaque, then add a second third of the sugar.

When the whites start to increase in volume and the beaters leaves traces in them, add the last of the sugar and turn the mixer speed to high. Beat until the whites form soft peaks, but still look wet.

Using a spatula, fold one-third of the whites into the chocolate mixture, then fold in the rest. Be careful not to over-mix. It will be a very lumpy batter and stays that way during baking.

Pour the batter into the pan and bake until a skewer inserted into the center comes out clean, or with only a few crumbs clinging to it, 35-40 minutes. Ours appeared to have bubbling parts even as sides pulled away from pan. Do not over-bake or let the cake burn the chocolate.

Cool on a rack.

To unmold, run a table knife around the edge and invert the cake onto a serving plate if using regular cake pan. If springform pan, remove ring and plate cake. Peel off the parchment paper.

Decorate the cake. We opted to sift cocoa over the entire cake, then blocked out strips with paper and sifted powdered sugar over sections for decoration.

Serve with vanilla ice cream and raspberries or with sweetened fruit puree and a dollop of whipped cream. And, of course, a glass of [Mathis Grenache](#).

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