



CHOCOLATE TRUFFLE CAKE WITH RASPBERRY COULIS

Dark and creamy...with an equally delicious gluten free/dairy free version for special ones with special diets.

10 ½ ounces semisweet chocolate (50-55% cocoa mass), coarsely chopped
¼ cup water
6 tablespoons unsalted butter
⅔ cup sugar
4 large eggs
1 teaspoon vanilla extract
⅛ teaspoon salt
Raspberry Coulis (recipe follows)
1 pint vanilla ice cream or coconut frozen dessert

Preheat oven at 350° F. Line an 8 inch springform pan or 2" deep cake pan with a round of parchment or wax paper and spray with pan release. Have ready a 9 inch square of foil.

Combine the chocolate, water and butter in a medium-sized metal bowl. Bring one inch of water to a boil in a large saucepan and remove from the heat. Place metal bowl on pan (it is OK if the bowl touches the water) and let sit for 10 minutes. Whisk mixture until smooth, remove from saucepan, and let cool slightly.

Using a mixer, beat the sugar and eggs together until pale and thick, 3-5 minutes at high speed. Beat in vanilla and salt. Gently whisk ¼ of eggs into chocolate mixture. When evenly colored, whisk back into the remaining eggs until evenly colored. Scrape into prepared pan and cover loosely with foil. Bake 20 minutes, then remove foil and bake 10-15 more minutes, or until a toothpick inserted one inch from the edge has just a few moist crumbs (center will be very wet). Cool in the pan on a rack.

When cool, run a thin knife around torte to free from pan, open springform ring (if used), and carefully turn over. Peel off paper and turn right side up on a serving plate. Cut into wedges and serve with coulis, and ice cream. Refrigerate to store. Yields six to eight servings.

For the dairy-free version, substitute 6 tablespoons water and ¼ cup vegetable oil for butter.

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...Chocolate cake with berry sauce, Continued.

RASPBERRY COULIS

12 ounces frozen raspberries, defrosted

¼ cup sugar

1 tablespoon lemon juice

Combine all ingredients in a food processor fitted with the plastic blade. Process until pureed, force mixture through a sieve with a flexible spatula, and discard solids, then correct sugar. Refrigerate up to three days.