

Featured Recipe



FLOURLESS CHOCOLATE CAKE WITH CHOCOLATE GANACHE ICING

To pair with
2010 SYRAH, VINO DULCE

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This decadent dessert is a labor of love to remind your loved ones how special they are. Enjoy with Longoria VINO DULCE on Valentine's Day, or any day you feel like an enticing indulgence.

Ingredients

FOR THE CAKE:

10 OUNCES DARK CHOCOLATE (50-60%),
COARSELY CHOPPED

10 TABLESPOONS UNSALTED BUTTER,
SOFTENED

1 CUP GRANULATED SUGAR

7 LARGE EGGS, SEPARATED

1 TEASPOON VANILLA EXTRACT

1 TEASPOON SALT

FOR THE ICING:

9 OUNCES DARK CHOCOLATE (50-60%),
COARSELY CHOPPED

½ CUP HEAVY CREAM

¼ CUP LIGHT CORN SYRUP

1 TABLESPOON VANILLA EXTRACT (OR

KAHLUA IF YOU HAVE SOME ON HAND)

Method

TO MAKE THE CAKE:

Preheat oven to 350°. Generously butter sides of a 9-inch springform pan. Line the bottom of the pan with parchment paper. Butter the parchment.

Place chocolate in a microwave-safe bowl. Heat at half power in microwave in 30-second increments until the chocolate melts when stirred. Set aside to cool.

Using an electric mixer on medium-high speed, beat butter and sugar until light and fluffy.

Reduce mixer speed to low. Add egg yolks, one at a time, mixing well after each addition. Scrape down the sides of the bowl as needed.

Add the cooled chocolate and mix until combined. Mix in vanilla.

In a large bowl, whisk the egg whites and salt to stiff peaks (a hand mixer works wonders). Gently fold about 1 cup of the whipped whites into the chocolate mixture. Add remaining egg whites and continue folding gently just until combined.

Transfer batter to prepared pan and smooth the top evenly.

Bake 30-35 minutes. The cake should be just firm in the center when done. Do not overbake. Not to worry, the cake will likely rise and then collapse. This is normal.

Transfer pan to wire rack to cool completely. Once it has cooled, use a thin knife to loosen the cake from the sides of the pan. Then, remove the sides of the pan.

Invert the cake onto a cake plate and remove the parchment from the top.

TO MAKE THE GANACHE:

Place the chocolate in a large heatproof bowl. Set aside.

Combine cream and corn syrup in a small saucepan. Bring to a boil over medium heat.

Remove the cream mixture from the heat and pour over chocolate. Allow to sit for 2 minutes.

Slowly stir the cream mixture and chocolate until the chocolate has melted and the mixture is combined and smooth. Whisk for 2-3 minutes to cool the ganache slightly. Stir in vanilla.

Place the cake on a wire rack, and place the rack on a parchment-lined baking sheet.

Pour about 3/4 cup of ganache over the cake. Use a spatula to smooth and spread the ganache just to the edges of the cake. Place the cake in the fridge for 5 minutes to set the ganache.

Then, pour the remaining ganache over the cake, allowing the glaze to run down the sides of the cake. You can use a spatula to smooth the ganache evenly on the top and sides of the cake, or just let the ganache pour over the sides.

Chill cake for 2 hours, or until the ganache has set.

Serve with a glass of Longoria Vino Dulce.