

Chocolate Flourless Torte with Summer Berries + Chantilly Cream

Serves 10

INGREDIENTS

For the Torte:

3/4 cup unsalted butter, cut into small pieces, plus more for the pan
12 ounces bittersweet chocolate, chopped
6 large eggs
1/2 cup sugar
Pinch of kosher salt
Icing sugar, for dusting

For the Summer Berry Compote:

3 tbsp unsalted butter
1/4 cup packed light brown sugar
2 tbsp fresh lemon juice
1 clamshell each of raspberries, blackberries, blueberries, and strawberries
1/2 cup rose or red wine

Chantilly Cream

1 cup heavy cream
1/2 tsp vanilla extract
1 tbsp icing sugar

Brandy Snap Tuile:

1/2 cup all-purpose flour
1/2 tsp ground ginger
5 tbsp unsalted butter
1/3 cup sugar
1/4 cup corn syrup

METHOD

For the Torte:

1. Preheat the oven to 350F. Lightly butter the bottom and side of a 9-inch springform pan.
2. Combine the chocolate and butter in a heatproof bowl. Place the bowl over a bainie marie and stir until melted and combined. Remove the bowl from the saucepan and let cool slightly.
3. Combine the eggs, sugar and salt in a large bowl. Beat with a mixer on medium-high speed until pale and thick, 5 to 8 minutes. Gently fold half of the melted chocolate mixture into the egg mixture until just combined, then gently fold in the rest. Pour the batter into the prepared pan and bake until the top is no longer shiny and barely jiggles and a toothpick inserted into the center comes out with only a few crumbs, 35 to 45 minutes. Transfer to a rack and let cool completely in the pan. Remove the springform ring and transfer to a platter; dust with icing sugar.

For the Summer Berry Compote:

Melt butter in a skillet over moderate heat. Stir in brown sugar and lemon juice until sugar is dissolved. Add berries and cook, tossing gently (try to keep most of them from breaking up), until berries are warm, and juices begin to be released, 2 to 3 minutes.

Strain berries, and add the wine to remaining liquid, and continue to reduce. Reduce the liquid for 15- 20 minutes, or until thickened. Add back into berries and serve warm or at room temperature.

Chantilly Cream:

In a bowl of a stand mixer, place cream, vanilla and sugar, and beat using a whisk attachment until stiff peaks begin to form. Alternatively, use a bowl and whisk by hand. Cover and refrigerate until serving.

Brandy Snap Tuile:

Preheat oven to 350F. Line a baking sheet with parchment paper.

In a small bowl, combine flour and ginger with a whisk. Melt butter in a small saucepan over medium heat. Add sugar and corn syrup; cook, stirring with a wooden spoon, until sugar is dissolved. Remove from heat; stir in flour mixture.

3. Using a small ice cream scoop, drop three level scoops of batter onto prepared baking sheets, about 2 inches apart. Bake until flat and golden brown, about 10 minutes, rotating halfway through.
4. Remove from oven and let cookies cool just slightly until firm, about 2 minutes; place each cookie around the handle of an oiled wooden spoon, using your hands to press and gently shape. Let set 30 seconds. Transfer to a wire rack to cool. Repeat process with remaining batter.