

Bent on Food Flourless Chocolate Cake - gluten free



Ingredients

440g Dark Couvetre Chocolate
2 Tabs Rum
2 Tabs espresso coffee
300gm castor sugar
300gm butter
200gm Ground almonds or almond meal
10 free range eggs separated

Method

Heat oven to 180 c

Grease and line spring form tin

Melt all ingredients except eggs and almond meal in bain marie style.
Remove from heat and stir thoroughly

Separate eggs and add yolks one by one along with almond meal to the melted ingredients

Beat whites into peaks and fold gently through chocolate mixture

Bake 40 to 50 min

Serve with berry coulis and cream

