



Thinking of you  
**Electrolux**



RECIPES by  
*Chef Bruce Lim*



## DESSERT

# CHOCOLATE TORTE

I learned the basic flourless chocolate cake in school but I soon made my very own version using a Pinoy ingredient that I truly love: tablea or unsweetened chocolate. This is always a hit with my family and friends as its unembellished exterior belies a decadent, moist, rich cake with a deep chocolate flavor.

## PROCEDURE

In a saucepan placed on your Electrolux cooking range, dissolve sugar in water then bring mixture to a boil until it thickens into a syrup. In a double boiler, melt the two types of chocolate together. Stir until smooth.

Place the melted chocolate in your Electrolux stand mixer's bowl and beat at a low speed while slowly adding in the syrup. The mixture will coagulate at the start but will blend together as you continue beating. Alternately add butter and eggs. Beat until smooth, scraping down the sides and bottom of the bowl. Fold in the coffee. Pour into molds and bake in a bain-marie for 30 to 35 minutes in your Electrolux oven at 350°F. Cool on a wire rack until cake is set. Unmold and garnish as desired.

## INGREDIENTS

|       |   |
|-------|---|
| 120 g | Sugar   |
| 60 ml | Water   |
| 400 g | Dark chocolate  |
| 110 g | Unsweetened local chocolate (tablea)                    |
| 225 g | Butter  |
| 6 pcs | Eggs  |
| 1 tsp | Coffee dissolved in 2 tbsp hot water or 1 shot espresso |

