



## JERNEJ KITCHEN

# FLOURLESS ESPRESSO CHOCOLATE CAKE

*Easy Flourless Chocolate Espresso Cake with a recipe video to follow. Decadent, deeply chocolatey, moist, easy to make. For celebrations or every day.*

MAKES	26	Ø CM CAKE PAN
PREPARATION:	10	MINUTES
BAKE:	40	MINUTES

### FLOURLESS ESPRESSO CHOCOLATE CAKE

250 g dark chocolate (preferably 65% -70% cacao)

180 g unsalted butter, plus for cake pan

70 g freshly brewed strong espresso

6 eggs, free range if possible

180 g sugar

260 g hazelnut flour (or almond)

20 g unsweetened cocoa powder

5 g sea salt

### SILKY ESPRESSO GLAZE

80 g sugar

15 g unsweetened cocoa powder

100 g freshly brewed strong espresso

### TOOLS AND EQUIPEMENT

mixing bowl

saucepan

mixer

spatula

cake pan ø 26 cm (10 inch)

### MELT THE CHOCOLATE

Preheat the oven to 190°C / 375 °F. Melt the chocolate and butter in a bowl set over a saucepan of simmering water. Add the freshly brewed strong espresso and salt to the chocolate and butter mix, stir well and remove from the heat to cool.

### BEAT THE EGGS AND SUGAR

Beat the eggs and sugar until thick and pale, about 5 minutes in a bowl set over a saucepan of simmering water.

### COMBINE

Pour the chocolate mixture into the egg mixture and beat for another 2 - 3 minutes. Add the hazelnut flour and unsweetened cacao and stir well, using a spatula.

### GLAZE

Prepare the glaze. In a saucepan bring the sugar, cacao and freshly brewed strong espresso to a boil. Simmer for 2 minutes, stirring constantly. Set aside until needed.

### BAKE AND SERVE

Grease the cake pan with butter. Lower the oven temperature to 175°C / 350 °F. Pour the batter into the cake pan and bake until set, for about 40 minutes. Serve with cacao glaze and/or vanilla ice cream.