

Flourless Chocolate Truffle Cake

Ingredients – Cake

- 300g plain chocolate, broken into pieces
- 225g caster sugar
- 175ml boiling water
- 225g salted butter, cut into cubes, with some extra for greasing
- 6 free-range eggs, separated
- 1 tsp instant coffee powder
- 2 tsp vanilla extract

Ingredients – Topping

- 200ml crème fraîche
- 255g summer berries
- 1 tbsp plain chocolate, grated
- Icing sugar to dust

Method

1. Preheat the oven to 180C/350F/Gas 4.
2. For the cake, grease and line the base of a 23cm/9in springform tin with baking parchment.

3. Blend the chocolate and sugar in a food processor until a fine powder forms. Add the boiling water, butter, egg yolks, coffee powder and vanilla extract and blend until well combined.
4. In a clean bowl, whisk the egg whites until stiff peaks form when the whisk is removed, then, using a metal spoon, gently fold into the chocolate mixture.
5. Pour the mixture into the prepared cake tin and bake for 45-55 minutes, or until a skewer inserted into the middle comes out clean.
6. Remove the cake from the oven and allow to cool in the tin, then transfer to the fridge for 2-3 hours.
7. To serve, remove the cake from the tin and place on a serving plate or cake stand, spread the crème fraîche on top, then scatter over the berries. To decorate, grate some chocolate over the top, or dust with icing sugar.