

R A T H B U N ' S

Columbian Flourless Chocolate Cake, Mint Foam

Yield 10 4oz. Portions

Equipment: Water Bath, 4oz.Foil Cups, Sauce Pan, Siphon Gun

Columbian Chocolate Cake

½ C. Sugar

½ C. Water

¼ # Butter

12oz. Bittersweet Chocolate

1/3 C. Sweet Liquor

6 Eggs

Mint Foam

1 ½ C. Milk

1 ½ C. Heavy Cream

½ C. Sugar

2T. Cream de Menthe

2T. Lecithin Powder

Procedures:

Bake in Water Bath

Preheat 300*/ Spray Molds

Columbian Flourless Chocolate Cake

Combine sugar and water in saucepan and bring to a boil over low heat, stirring to dissolve sugar.

Stir the butter and chocolate into the sugar solution. Whisk until smooth.

Whisk liquor, then eggs, one at time, into the chocolate mixture. Be careful not to over mix.

Pour batter into prepared molds and bake.

Bake in water bath for 20 minutes. The cake will pull away from the side of the cup slightly when done.

Let cool, store in foil cups until needed.

Notes: The cake is the best eaten the same day. The foil cups can be purchased at Party City. The sweet liquor can be anything from triple sec to frangelico.

Mint Foam:

Place all ingredients into a saucepan and bring to a boil. Whisk until smooth. Cool to room temperature and place in siphon gun. Inject the gun with two co2 cartridges.

Mint foam is ready to use.

