

Chocolate Torte with Crème Anglaise

Serves 1 | Active Time: 40 minutes | Total Time: 3 hours

Swick

Chef's Notes

This is a great dessert to take to any dinner party. Crème Anglaise, also known as English Custard, is a very versatile dessert sauce that goes nicely with pies, tarts, cakes, and fresh fruit.

The torte is best if made the day before, or at least the morning of. The finished product depends on the quality of the chocolate you use. Also, make sure you do not use a springform pan for this torte, as springform pans can often leak.

This recipe is originally from Trish Deseine's cookbook called *Cooking with Friends*.

Preparing the Batter

Preheat oven to 375° degrees Fahrenheit (190°C).

Melt chocolate over a double boiler over the lowest heat. Add the butter and let melt together. Then add the sugar and stir to combine. Remove from the heat. Allow to cool slightly before adding the eggs.

Using a wooden spoon add the eggs, one by one, making sure each is fully incorporated before adding the next. Add the flour and stir to combine. Pour into a 9" non-stick cake pan (do not use a springform pan).

Step 1: Preparing the Batter

- 7 oz dark quality chocolate
- 14 tbsp unsalted butter (7 oz)
- 1 1/4 cups sugar
- 5 large eggs
- 1 tsp all-purpose flour

Baking the Torte

Bake for 20 to 25 minutes. After 20 minutes, check the torte. It should be just cooked in the middle.

Let cool for at least 5 minutes before removing it from the pan. Gently flip out onto a cooling rack and let cool for about 15 minutes longer. Then turn over onto a serving plate and let cool for at least 3 hours.

Step 2: Baking the Torte

Plating the Torte

Serve the torte at room temperature over Crème Anglaise or with Berry Compote, if desired. This torte is very rich, so a small piece goes a long way.

Step 3: Plating the Torte