



**WATCH THE GRILL SERGEANTS EVERY MONDAY  
AT NOON EST**

## **"Flourless Chocolate Cake"**

**8 eggs**

**1 pound bittersweet or semisweet chocolate,  
coarsely chopped**

**2 sticks butter, cubed**

**orange supremes and fresh raspberries (optional)**

- 1.) Preheat oven to 325 degrees. Beat eggs at high speed until the eggs double in volume (about 5 minutes). Melt the chocolate and butter in a double boiler. When chocolate is completely melted, remove from the heat.**
- 2.) Fold one third of the egg foam into the melted chocolate. Fold lightly until all streaks are incorporated. Fold in remaining egg foam in 2 more stages.**
- 3.) Spray a spring form pan with pan release and scrape chocolate batter into pan. Place spring form into a water bath and bake for 20-25 minutes or until middle registers at 140 degrees. Cake can be kept under refrigeration for 4 days.**



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**4.) Garnish with orange supremes and fresh raspberries.**

**Note: Dish may be served with a scoop of vanilla ice cream and vanilla and/or raspberry sauces.**

### **Vanilla Sauce:**

**1 cup milk**

**1 cup heavy cream**

**4 oz sugar**

**4.5 oz egg yolks**

**1 vanilla bean, split and scraped**

- 1.) Heat the milk, cream, vanilla bean pod and seeds, and half the sugar until the mixture reaches the boiling point.**
- 2.) Combine the egg yolks and the rest of the sugar and temper the mixture into the hot milk.**
- 3.) Stirring constantly, heat slowly to 180 degrees.**



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**4.) Remove cream immediately from the stove and strain through a conical sieve, directly into a container set in an ice bath.**

### **Raspberry Sauce:**

**1 pint raspberries  
1/4 cup sugar  
1 tbsp lemon juice**

**1.) Combine raspberries and sugar in a saucepan. Cook until raspberries are broken down, about 10 minutes. Remove from the heat and strain through a chinois (conical sieve) to eliminate seeds.**