

Warm Flourless “Guanaja” Chocolate Cake with Raspberries

Vanilla Ice Cream Truffle

Category: Dessert, Serves 20 portions

Ingredients:

½ liter anglaise vanilla sauce
raspberries for decoration

Chocolate Soufflé:

750 gr butter (room T°)
350 gr chocolate couverture
Valrhona Guanaja 70%
600 gr sugar
315 gr flour
15 pcs egg yolks
15 pcs eggs
60 pcs raspberries



Preparation:

- Melt the chocolate on very low heat and mix with the butter at room temperature. (It is important to have the chocolate and the butter both at room temperature to avoid butter too liquefy) Add the sugar then the sieved flour and the eggs and finish by adding the egg yolks at the end.
- Spread clarified butter into the soufflé cup and sprinkle with cocoa powder. Pipe the chocolate soufflé mixture into the soufflé cup and arrange 3 raspberries in the center. Fill up the soufflé cup with the remaining chocolate mixture.
- Before service, pre bake the soufflé in the convection oven for **5 minutes** only at 180°C. remove and cool down. The chocolate soufflé needs to be runny inside.

Vanilla Ice Cream Truffle:

20 pcs vanilla ice cream balls 2 cm Ø
Chocolate couverture (coating)
Cocoa powder

Preparation:

- For the vanilla ice cream truffle: Form the balls and put back in the freezer for at least 3 hours. Dip the vanilla ice cream ball into the chocolate couverture and pass through the cocoa powder. Keep frozen.

Presentation:

- A la minute, put back the chocolate soufflé for 2 minutes at 180°C, turn the soufflé upside down on the plate, the inside still needs to be lightly runny. (see below picture)
- Serve the ice cream truffle from the freezer and decorate with vanilla sauce and fresh raspberries as in above picture.

Weight Measures Conversions:	
¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
Four ounces	115 grams
1 cup	25 cl – 2,5 dl – 250 ml
2,2 pounds	1 kilogram
16 ounces	450 grams
8 ounces	1 pound