

## Fondant Au Chocolat

Dense, rich, and luxurious are a few terms that come to mind when describing this chocolate fondant cake recipe, also known as flourless chocolate cake. Made with bittersweet chocolate and a touch of vanilla, this recipe makes a silky loaf cake, or gateau, that melts in your mouth.

*Cook's note:* This flourless chocolate cake recipe is very similar to a chocolate truffle in both flavor and texture; use a premium chocolate for the best results.

*Prep Time:* 5 minutes

*Cook Time:* 15 minutes

### *Ingredients:*

- 1 egg yolk
- 1/3 cup granulated sugar
- 7 tablespoons whole milk
- 8 ounces bittersweet chocolate, finely chopped
- 1 cup butter, cut into 16 pieces
- 2 teaspoons vanilla extract

*Preparation:* In a large saucepan, stir together the egg yolk and the granulated sugar until it turns light yellow and slightly foamy. In a separate small saucepan over low heat, bring the milk to a simmer.

Once the milk is just beginning to bubble, add half of the milk, whisking constantly, to the egg-sugar mixture. Add the remainder of the hot milk to the tempered eggs, continue stirring, and cook over low-medium heat for 1-2 minutes, until the mixture thickens and coats a spoon.

Place the chopped chocolate into a double boiler set over 2 inches of simmering water. Pour the milk-egg mixture over the chocolate, stirring constantly, until it is melted and the mixture is completely smooth.

Add the butter and the vanilla extract to the hot chocolate milk mixture and continue cooking and stirring until the butter is completely melted, about 3 minutes. Pour the batter into a very lightly greased 9-inch loaf pan and refrigerate the chocolate fondant for 6 to 8 hours, or overnight.

To unmold the cake, place the bottom of the pan into a large pan of hot water for 30 seconds. Loosen the edges of the cake with a butter knife or an offset spatula, and invert it onto a chilled serving platter. Cut the cake into crosswise slices and serve it cold. This flourless chocolate cake recipe, or gateau au chocolat fondant, makes 6 to 8 generous servings.