

## Fabulous Flourless Chocolate Cake



**Prep Time:** 25 minutes

**Bake Time:** 60 minutes

**Yields:** 9-inch cake

**Serves:** 10-12

### Ingredients

- 4 whole eggs
- 2 egg yolks
- 13 ozs. 70% high quality bittersweet chocolate (such as Guittard), finely chopped
- ½ cup plus 1 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#), plus more for brushing
- Zest of an orange
- ½ cup granulated sugar
- 1 tbsp. pure vanilla extract
- Pinch sea salt
- 2 tbsp. [Gustare Espresso Balsamic Vinegar](#)

### Directions

1. Preheat oven to 325 degrees. Line 9-inch springform pan or tart pan with removable bottom using parchment, and brush with Blood Orange olive oil. Wrap with foil to cover the base and  $\frac{3}{4}$  of the way up sides of pan. Set aside.
2. Whip eggs and yolks at high speed in mixer, until light yellow, fluffy, and quadrupled in volume, approximately 10 minutes.
3. Meanwhile, combine chocolate, olive oil, and zest over double boiler. Allow to melt, stirring occasionally.
4. Whisk sugar, extract, and salt into chocolate once it is melted. Heat to allow sugar to dissolve as much as possible.
5. Add whipped eggs to chocolate gradually, in 4 additions, whisking vigorously, to prevent eggs from curdling. Batter should be homogenous, thick, and smooth.

6. Add Tangerine balsamic and stir to incorporate.
7. Pour batter evenly into prepared pan. Bake on sheet tray, in water bath rising  $\frac{1}{2}$  the height of the cake, for approximately 60 minutes, rotating tray halfway through baking.

*Note:* Serve dusted with powdered sugar, drizzled with hot fudge, or topped with fresh berries, whipped cream, tangerine sorbet, or vanilla bean gelato.