delicious days
I EAT MERELY TO PUT FOOD OUT OF MY MIND.
N.F.SIMPSON

Chocolate Cake

1 Grease the sides of a spring mould (mine has a size of 26 cm) with butter and line the bottom with baking parchment. Preheat the oven to a 190 degrees Celsius.

2 Break the dark chocolate in smaller pieces (I used 70 % dark chocolate from Lindt this time, but if you have the chance try it with Valrhona...) and heat it slowly with the butter in a bain-marie. When everything has melted, add the sugar, stir and let it cool down for about 5 minutes.

3 Now add four eggs, one by one and stir well with a wooden spoon or a whisk after each. Finally add two tablespoons of flour and blend well.

4 Pour the mixture in the spring mould and put it in the oven for about 25 minutes. The original recipe in my book has a literal mistake in it, the first part of the text demands 22 minutes baking time, in the detailed description it says 35 minutes. That's quite a difference! I prefer chocolate cakes, that are smooth, moist and fudgy - just melt in your mouth, so I went with the shorter baking time. Since I made this cake at least four times now, I adapted the perfect baking time for my spring mould and oven, which is 25 minutes.

5 Take the cake out of the oven and out of the spring mould. The original recipe tells you, that the cake tastes best on its second day - this is where I disagree. Still slightly warm, this cake just melts in your mouth when you eat it - heavenly. Add some whipped cream, vanilla sauce or vanilla ice cream, everything will melt over the cake... simply irresistible :) Reminds me of my favorite dessert at our favorite French restaurant - mi-cuit au chocolat - more details on both, restaurant and mi-cuit are soon to come...

Chocolate Cake
Recipe source: based on "Schokoladenfondantkuchen Nathalie" from the book "Verrückt nach Schokolade" by Trish Deseine (page 14), adapted
Required time: about 40 minutes

Ingredients:
* 200 g butter
* 200 g high quality dark chocolate (70 % cacao)
* 250 g sugar
* 4 eggs
* 2-3 tablespoons of flour