



JERNEJ KITCHEN

FLOURLESS ESPRESSO CHOCOLATE CAKE

Easy Flourless Chocolate Espresso Cake with a recipe video to follow. Decadent, deeply chocolatey, moist, easy to make. For celebrations or every day.

MAKES	26	Ø CM CAKE PAN
PREPARATION:	10	MINUTES
BAKE:	40	MINUTES

FLOURLESS ESPRESSO CHOCOLATE CAKE

250 g dark chocolate (preferably 65% -70% cacao)
180 g unsalted butter, plus for cake pan
70 g freshly brewed strong espresso
6 eggs, free range if possible
180 g sugar
260 g hazelnut flour (or almond)
20 g unsweetened cocoa powder
5 g sea salt

SILKY ESPRESSO GLAZE

80 g sugar
15 g unsweetened cocoa powder
100 g freshly brewed strong espresso

TOOLS AND EQUIPEMENT

mixing bowl
saucepan
mixer
spatula
cake pan ø 26 cm (10 inch)

MELT THE CHOCOLATE

Preheat the oven to 190°C / 375 °F. Melt the chocolate and butter in a bowl set over a saucepan of simmering water. Add the freshly brewed strong espresso and salt to the chocolate and butter mix, stir well and remove from the heat to cool.

BEAT THE EGGS AND SUGAR

Beat the eggs and sugar until thick and pale, about 5 minutes in a bowl set over a saucepan of simmering water.

COMBINE

Pour the chocolate mixture into the egg mixture and beat for another 2 - 3 minutes. Add the hazelnut flour and unsweetened cacao and stir well, using a spatula.

GLAZE

Prepare the glaze. In a saucepan bring the sugar, cacao and freshly brewed strong espresso to a boil. Simmer for 2 minutes, stirring constantly. Set aside until needed.

BAKE AND SERVE

Grease the cake pan with butter. Lower the oven temperature to 175°C / 350 °F. Pour the batter into the cake pan and bake until set, for about 40 minutes. Serve with cacao glaze and/or vanilla ice cream.