

Flourless Chocolate Cake with Chantilly Cream and Glazed Pears

For the Flourless chocolate cake:

140g butter, at room temperature

140g brown sugar

6 large eggs, separated

pinch of salt

340g dark chocolate, melted

1 tsp vanilla extract

2 tbsp dark rum

Directions:

Grease and line a 24cm cake tin with parchment paper. Preheat the oven to 180°C.

Cream the butter and brown sugar until pale and smooth. Add egg yolks, one at a time, beating well after each addition, until the mixture is light and fluffy. Add melted chocolate, vanilla, and rum and beat until combined.

In a clean mixer bowl, combine the egg whites and salt and beat on high speed until soft peaks form. Fold gently into the chocolate mixture.

Pour the batter into a prepared tin and bake 40 minutes. Allow to cool to room temperature, remove from the tin and transfer to a serving plate.

For the Chantilly Cream:

300ml heavy cream

1 vanilla pod, seeds scraped out

1 tbsp vanilla sugar

Directions:

In a clean mixing bowl, combine the cream, vanilla seeds and vanilla sugar, Beat with electric mixer on high speed until soft peaks form.

For the glazed pears:

2 pears, peeled and cut into quarters

1 tbsp butter

2 tbsp lemon juice

2 tbsp sugar

1 vanilla pod, seeds scraped out
1 tbsp dark rum

Directions:

Melt the butter in a non-stick frying pan. Add pears and cook on medium heat on all sides for 5 minutes. Sprinkle with sugar, add vanilla seeds and vanilla pod and turn the heat up. Cook until the sugar is dissolved and syrupy. Add lemon juice and dark rum and remove from heat. Cool to room temperature.

To serve:

cocoa powder
handful of pecans
fresh mint

Spread the chantilly cream over the cooled cake and sprinkle with some cocoa powder . Arrange the pears over the cream, sprinkle with pecans and decorate with mint leaves.