

**Blue Talon Bistro's**  
**SUPER RICH CHOCOLATE TORTE©**  
from Chef David Everett

Ingredients for Torte

12 oz. Bittersweet Chocolate  
12 oz. Semi Sweet Chocolate  
12 oz. Unsalted Butter  
9 ea Whole Eggs  
6 oz. Local Honey  
Pinch of Salt

Preheat oven to 425°F. In a metal mixing bowl combine chocolates, honey, salt & softened butter. Place mixing bowl over a hot water bath until melted & combined. Reserve at room temperature.

Whip the eggs in a metal mixing bowl over a hot water bath until they begin to warm & thicken. Fold 1/3 of the thickened egg mixture into the melted chocolate and mix well. Repeat until all eggs are well mixed with the chocolate.

Dust a spring-form pan with confectioner's sugar, then line the bottom with a piece of buttered parchment paper. Line the outside of the entire spring-form pan with foil and place in a warm water bath in a baking pan. Pour in the chocolate/egg mixture and bake for 10 minutes. Reduce oven to 350°F, cover and bake for another 15 minutes. Remove from oven and cool on a rack.

Can be served with fresh fruit, crème anglaise (see below) or purees.

Ingredients for Crème Anglaise

1 qt. Heavy Cream  
1 cup Granulated Sugar  
1 ea. Vanilla Bean  
10 ea Egg Yolks  
4 oz. Crème Fraîche

Combine heavy cream, sugar & vanilla bean in a saucepan and bring to a boil. Reduce to a simmer and then reserve at room temperature.

Whip the egg yolks in a metal mixing bowl over a hot water bath until they begin to warm & pale yellow. Slowly add the hot cream mixture - a few ounces at a time. Tempering the hot cream in this way will keep the egg yolks from cooking. Repeat until all yolks are well mixed with the cream. Continue cooking over water bath until the batter thickens enough to coat a spoon. Pour through a fine strainer and set aside to cool. When the anglaise is slightly cool, but not cold, whip the creme fraiche into the sauce, mixing well. Chill until service.

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