



DOUBLE-BAKED FLOURLESS CHOCOLATE MERINGUE CAKE

Chocolate cake

Preheat the oven to 180°C. Line a 20 cm x 30 cm x 5 cm baking pan with baking paper and spray it with cooking spray. Melt butter, chocolate and sugar in a double boiler, stirring until the sugar has dissolved. Remove from the heat and mix in the egg yolks. Whisk egg whites until stiff peaks form, then fold into the chocolate mixture. Pour the mixture into the prepared pan and bake for 40 minutes.

250 g butter
350 g dark chocolate
300 g dark brown sugar
5 eggs, separated

Meringue

Whisk egg whites, adding a little castor sugar at a time and then the vanilla essence, until stiff peaks form. In a mixing bowl, sift cornflour and cocoa powder together, then fold into the meringue.

4 egg whites
225 g castor sugar
10 ml vanilla essence
5 ml cornflour
50 g cocoa powder

Remove the chocolate cake from the oven and reduce the oven temperature to 120°C. Top the cake with meringue, return it to the oven and bake for 25 minutes. Leave to cool in the pan.

Serves 12