



Chocolate Raspberry Mousse Truffle Torte

Yield: Serves 12

Equipment: One 9-Inch Cheesecake Pan
(See Store on this website)

This rich chocolate torte has only a few ingredients; it also is baked for a very short time. Try freezing the torte and eating it cold!

7 large	eggs, room temperature
18ozs	semi-sweet chocolate, chopped
9ozs	unsalted butter (do not use any other item)
6ozs	raspberries, fresh
2ozs	white chocolate

1. Prepare cheesecake pan by spray inside with a non-stick spray coating and parchment paper on the bottom. Place a larger pan into bottom of oven with hot water to create steam in the oven cavity.
2. Preheat the oven to 425°F. Have a 10-inch piece of foil handy close to oven for final baking process.
3. On top of a double boiler with simmering water in the bottom cavity, place chopped semi-sweet chocolate and butter, stirring occasionally, until smooth and fully melted. Take off of water, and set aside.
4. In a large mixing bowl with whip attachment on high speed, whip eggs until tripled in volume, about 5 minutes.
5. With a plastic spatula, fold 1/2 of eggs into chocolate mixture until almost incorporated. Fold in the remaining eggs until there are not any streaks left. Fold most of the berries into the batter. Save a few for decorating.
6. Pour this into the prepared pan.
7. Place into the pre-heated oven in center. Bake for 5 minutes only. Place piece of saved foil on top of torte very loosely, like a tent, and bake 10 additional minutes. The cake is now finished baking. Pull foil off of the cake carefully.

8. Cool for 45 minutes on the counter and then 3 hours in refrigerator.
9. Decorate with white chocolate and fresh berries.