

# “CHOCOLATE LOVERS DREAM”

Executive Pastry Chef Sergio Avila Favela  
Potawatomi Bingo Casino

## Chocolate Flourless

Whole eggs            2 cup  
Granulated sugar    1/2 cup  
Semisweet chocolate 12 oz.  
Unsalted butter     12 tablespoon

Whip whole eggs and sugar until creamy, melt chocolate and butter together in a double boiler  
Combine the two of them put the mix in a 9 inch round baking pan, bake on a water bath at 300 F for 35 min  
Cool in the refrigerator for two hours and unmold. Dust with powder sugar before serving

## Chocolate Sauce

Water            1 cup  
Granulated sugar 1/3 cup  
Semisweet chocolate 1/3 cup (finely chopped)

Bring ingredients to a boil

Granulated sugar 1/3 cup  
Corn starch        1 tablespoon  
Heavy cream       1/3 cup  
Cocoa powder     1 teaspoon

Combine heavy cream and granulated sugar, add cocoa powder and corn starch to make a slurry  
Then add to boiling ingredients, simmer for 8 min until thick  
And cool.

## Raspberry Coulis

Frozen raspberries    1 cup  
Granulated sugar       ¼ cup

Add sugar when raspberries are frozen and let them defrost ,  
And then serve.

## Vanilla Whip Cream

Heavy cream            1 cup  
Powder sugar            1 tablespoon  
Vanilla extract          ¼ teaspoon

Whip all the ingredients until creamy

## Chocolate Teardrop:

Melt coating chocolate, make a drop with a spoon and stir it away from you to create a teardrop.

## Plate Up:

With a tablespoon drizzle chocolate sauce in a plate, place a slice of chocolate flourless in the center,  
Put raspberry coulis on the side and duff of vanilla cream on top of the cake, place one big chocolate teardrop on  
top  
Of the vanilla cream.