

Tartine-Style Chocolate Soufflé Cake

Dense flourless chocolate mousse cake, chilled and finished with ganache • 25 cm springform

Make-ahead note: This is best fully chilled. The texture should be dense, fudgy and mousse-like, with a thick ganache layer. It is naturally flourless/gluten-free and very rich.

INGREDIENTS

- 550 g dark chocolate, 70% cocoa, divided: 400 g cake + 150 g ganache
- 170 g salted butter
- 7 large eggs, separated
- 170 g granulated sugar, divided into 85 g + 85 g
- 1/4 tsp salt
- 200 ml high-fat pure/double cream, scoopable if possible, for ganache

EQUIPMENT

- 25 cm springform pan
- Baking paper + butter for lining
- Electric whisk/beater
- Rubber spatula
- Wire rack

IMPORTANT CUES

- Chocolate: use decent 70%; mid-range is fine, cheap eating chocolate is not ideal.
- Egg whites: no yolk/fat contamination. Beat to stiff peaks that hold.
- Folding: lighten with 1/3 whites first, then fold remaining whites gently until no white streaks remain.
- Bake: stop when the top is no longer shiny, before it fully puffs. A small puff is OK.
- Chill: it collapses and firms up; that is expected.

METHOD

1. Prep: preheat oven to 160°C fan. Butter and line the springform pan. Break 400 g chocolate into pieces.
2. Melt: in a saucepan over medium heat, partially melt the butter. Add the 400 g chocolate and stir gently until smooth. Remove from heat and cool slightly.
3. Yolks: separate eggs. Put yolks in one bowl and whites in another. Add 85 g sugar to yolks and beat on high until pale and ribboning, about 3–7 min.
4. Combine chocolate/yolks: fold the warm-not-hot chocolate-butter mixture into the yolks until loosely combined.
5. Whites: with a perfectly clean whisk, beat egg whites with remaining 85 g sugar and salt until stiff peaks form.
6. Fold: fold 1/3 of whites into chocolate mixture to lighten it. Gently fold in the remaining whites, scooping from the bottom, until no white streaks remain.
7. Bake: pour into pan and bake 30–40 min, checking from 30 min. The top should lose its shine; do not let it fully soufflé and dome.
8. Cool/chill: cool completely on a wire rack, then refrigerate for at least a few hours. Overnight gives the fudgiest result.
9. Ganache: grate or finely chop 150 g chocolate into a bowl. Warm cream over medium-low heat until melted and just shy of boiling. Pour over chocolate, rest 2 min, then stir smooth.
10. Finish: pour ganache over the chilled cake and smooth the top and sides if you like. Chill until set. Serve in small slices with cream or vanilla ice cream.