

PIERRE HERMÉ'S FLOURLESS CHOCOLATE CAKE

The Recipe

<https://www.cuisinedaubery.com/recipe/flourless-chocolate-cake/>

An excellent flourless chocolate cake from my master Pierre Hermé

Servings: 6

Preparation Time: 30 Minutes

Cooking Time: 40 Minutes

Ready in: 4 H

Yield: A 9-inch diameter Cake

Ingredients

For a 7.87" (or 7 7/8" or 20 cm) diameter cake pan

*Chocolate

1/4 lbs Dark Chocolate (113 grams) Pierre recommends Valrhona Manjari

*The batter

1/3 Cup Butter (86 grams)

3 Tablespoons Sugar (37 grams)

2 teaspoons of Cocoa Powder

2 Egg Yolks 3 Tablespoons or 40 grams

3/4 Cup Almond Flour (70 grams)

*Chocolate

6 Egg Whites 3/4 Cup or 180 grams

1/4 Cup Sugar (62 grams)

For a 7.08" (or 7 3/32" or 18 cm) diameter cake pan

*Chocolate

1/4 lbs Dark Chocolate (91.5 grams) Pierre recommends Valrhona Manjari

*The batter

1/3 Cup Butter (69.6 grams)

2 Tablespoons Sugar (29.9 grams)

1.6 teaspoons of Cocoa Powder

1.6 Egg Yolks 2 Tablespoons or 32 grams

1/2 Cup Almond Flour (56.7 grams)

*Chocolate

4.8 Egg Whites 1/2 Cup or 144 grams

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4 Tablespoons Sugar (50.2 grams)

For a 8.66" (or 8 21/32" or 22 cm) diameter cake pan

*Chocolate

5 oz Dark Chocolate (136.7 grams) Pierre recommends Valrhona Manjari

*The batter

1/2 Cup Butter (104 grams)

3 Tablespoons Sugar (44.7 grams)

2.4 teaspoons of Cocoa Powder

2.4 Egg Yolks 3 Tablespoons or 48 grams

1 Cup Almond Flour (84.7 grams)

*Chocolate

7.2 Egg Whites 1 Cup or 216 grams

1/3 Cup Sugar (75 grams)

For a 10.23" (or 10 15/64" or 26 cm) diameter cake pan

*Chocolate

7 oz Dark Chocolate (190.9 grams) Pierre recommends Valrhona Manjari

*The batter

2/3 Cup Butter (145.3 grams)

1/4 Cup Sugar (62.5 grams)

3.3 teaspoons of Cocoa Powder

3.3 Egg Yolks 1/4 Cup or 66 grams

1 1/4 Cup Almond Flour (118.3 grams)

*Chocolate

10.1 Egg Whites 1 1/4 Cup or 303 grams

1/2 Cup Sugar (104.7 grams)

Steps

Preparing the mold

Butter and flour your 7.87" (or 7 7/8" or 20 cm) diameter mold, then place it in the refrigerator until needed

If you are using a silicone mold, you needn't butter it

The chocolate

1. Hermé recommends the chocolate "Valrhona Manjari". If you live in the Los Angeles area, you can find Valrhona chocolates in a few stores like SURFAS, Jane's Cakes or at Nicole's market (South Pasadena). I prefer to use half Dark Chocolate and half Milk Chocolate.

Jane's Cake & Chocolate Supply

645 Foothill Blvd

PIERRE HERMÉ S FLOURLESS CHOCOLATE CAKE

La Cañada Flintridge, CA 91011

USA

Nicole's market

921 Meridian Avenue

South Pasadena, CA 91030

USA

Surfas

3225 W Washington Blvd

Los Angeles, CA 90018

USA

2. Melt the Dark Chocolate (1/4 lbs or 113 g) in a double-boiler
3. Mix from time to time with a rubber spatula
4. When the Dark Chocolate (1/4 lbs or 113 g) is all perfectly melted, remove from heat. We can't use the Dark Chocolate (1/4 lbs or 113 g) right away as it is too hot and would burn the Egg Yolks : Wait until the temperature reaches 120 F / 45 C
5. In the bowl of a stand mixer (like a Kitchen Aid appliance), combine the Butter (1/3 Cup or 86 g), the Sugar (3 Tablespoons or 37 g) and the Cocoa Powder (2 teaspoons) You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
6. Beat until smooth
7. Mix in the Egg Yolks (2)
8. Mix in the Almond Flour (3/4 Cup or 70 g)
9. Scrape up any batter residue sticking to the bottom of the bowl
10. Pour in the Dark Chocolate (1/4 lbs or 113 g) and mix

Beaten Whites

11. In another bowl, beat the Egg Whites (6) on medium speed, until soft peaks start to form
12. After a few minutes, increase the speed and add the Sugar (1/4 Cup or 62 g)

Folding

We have two bowls - we need to carefully fold the whites into the batter

13. Mix one third of the whites into the chocolate
14. Fold carefully another third of the whites, with a rubber spatula
15. Repeat with the last third of the whites
16. Pour the mixture into the mold that you took out from the fridge

Baking

17. Bake in in preheated oven at 320 F / 160 C, for about 35/40 minutes. The longer you bake, the drier the cake. If you like your cake moister, you will need to reduce the baking time

18. The cake will rise...

And after baking, the cake will "fall into place"

You may decorate by sprinkling icing sugar