

Chocolate & Orange

Do you know what you need to lift your spirits when it's gloomy outside? Yes, you do, I'm sure—delicious chocolate. Or maybe fresh orange juice? But most likely, just like me, you'd choose a combination of both. If you enjoy the taste of dark Lindt with candied orange peel, then this dessert is exactly for you.



Ingredients

100 g brown sugar
30 ml freshly squeezed orange
juice
170 g dark chocolate
110 g butter, cubed
3 small eggs
Zest of one orange
2 tbsp flour

1. Put 55 g of the sugar and the orange juice into a small saucepan and heat gently. Stir until the sugar dissolves.
2. Remove from the heat (or leave on a turned-off burner). Add pieces of dark chocolate, stirring until melted.
3. Add the cubed butter to the chocolate mixture, piece by piece, stirring until melted.
4. In a separate bowl, beat the eggs with the remaining sugar. Add the orange zest. Slowly pour in the chocolate mixture in a thin stream, stirring with a spatula.
5. Sprinkle in the flour and mix well.
6. Pour into a small 18 cm cake tin and bake in a water bath at 180°C for about 30–40 minutes.
7. Let cool on a rack, then transfer the cake onto a serving plate and decorate as desired.