Flourless Dark Chocolate & Orange Cake

This is a chocolate lovers delight with just the right balance of orange. It's important not to overcook the cake so ensure you remove it from the oven when it is just set on top. The mixture will feel quite thick which is fine, the cake is meant to feel dense and slightly sticky. The crème fraiche is a perfect compliment to the cake, cutting through the richness.

Serves 6-8

175g dark chocolate, 70%
125g unsalted butter
The zest and juice of one large orange
40g cocoa powder
3 large eggs, separated
Pinch of salt
125g caster sugar
Crème fraiche for serving.

Grease and line a 20cm, 8 inch loose bottom round tin with baking parchment.

Pre-heat the oven to 160 fan.

Break the chocolate into pieces and melt the chocolate and butter together over a bain marie, or in short 30 second bursts in the microwave, stirring frequently until the chocolate has melted. Stir in the zest and juice of the orange and sift over the cocoa powder. Mix well.

Add the egg yolks and sugar to a stand mixer, or beat well by hand but you want to ensure you beat together for around 3 – 5 minutes until light and fluffy. Add the melted chocolate mixture in thirds, folding in well until fully incorporated.

Whisk the egg whites with a pinch of salt until soft peaks form taking care not to over whisk. Gently fold in the egg whites into the chocolate mixture in thirds until thoroughly incorporated.

Add the mixture to the tin and bake in the oven for 20 to 22 minutes until the cake is just set on top.

Leave to cool completely in the tin. slice and serve with a dollop of crème fraiche.