

Chocolate Eruption Cake with Dark Chocolate Truffles & Vanilla Vodka Whipped Cream

When I first came up with this recipe, cakes like this weren't nearly as en vogue as they are now. Currently, you can find them on the menus of almost every sit-down restaurant from New York to L.A., proving it doesn't take long for something this good to catch on.

YIELD – 8 servings

Preheat oven to 350 degrees.

Melt the chocolate in a double boiler over medium heat. Stir the butter into the chocolate, several cubes at a time, until fully melted. Repeat the process until all of the butter is completely incorporated. Remove from the heat and set aside.

Place the eggs, egg yolks and sugar in the bowl of an electric mixer fitted with a paddle. Beat until the mixture is pale yellow and has tripled in volume, about 8 minutes. Add the chocolate mixture and beat on low speed to combine. Fold in the flour and salt. Spoon a sixteenth of the mixture into the cavities of an 8-cavity muffin tin. Place a truffle in the center of each cavity and cover with an eighth of the remaining batter. Place the tin in the oven and bake for 12 to 14 minutes. Remove from the heat and let stand for 10 minutes.

To serve, place a cake in the center of a round dessert plate and top with a dollop of whipped cream. Dust with cocoa powder, top with a mint sprig and serve immediately.

Dark Chocolate Truffles

YIELD – 8 truffles

Melt the chocolate in a double boiler over medium heat. Stir in the cream and butter. When the butter is completely melted, remove the mixture from the heat and stir in the raspberry liqueur. Continue to stir until all of the ingredients are completely incorporated. Let the mixture stand for 5 minutes. Form the mixture into 8 equal-sized round truffles and place on a plate lined with parchment paper. Refrigerate for 30 minutes before serving.

Vanilla Vodka Whipped Cream

YIELD – 2½ cups

In a mixing bowl, whisk all of the ingredients together until they are completely incorporated and stiff peaks form. Serve immediately.

5 ounces semisweet chocolate
½ cup plus 2 Tbsp unsalted butter,
cut into ½-inch cubes
3 large eggs
3 large egg yolks
½ cup granulated sugar
¼ cup plus 1 Tbsp all-purpose flour
¼ tsp salt
8 dark chocolate truffles (recipe follows)
2 cups vanilla vodka whipped cream
(recipe follows)
1 Tbsp cocoa powder
8 mint sprigs

4 ounces dark chocolate
3 Tbsp heavy cream
1 Tbsp unsalted butter
2 Tbsp raspberry-flavored liqueur

1 ¼ cups heavy cream
2½ Tbsp granulated sugar
1½ Tbsp vanilla-flavored vodka
½ tsp vanilla extract