



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **CHOCOLATE TRUFFLE HEARTS**

Adapted from the River Café Cook Book

½ lb unsalted butter  
6 ounces bittersweet chocolate (70% cacao), coarsely chopped  
3 ounces unsweetened chocolate, coarsely chopped  
3 ounces semi sweet chocolate, coarsely chopped  
5 large eggs  
1 ½ cups of sugar, divided  
½ cup water

Preheat oven to 325°F

Butter 20 heart shaped miniature cake tins, line the bottom with parchment and butter the parchment.

Melt the chocolate and butter in a large bowl set over a pan of simmering water.

Using a stand mixer, beat together the eggs and ½ cup of sugar at high speed until it has quadrupled in volume. It will take about 10 minutes.

In a small saucepan over medium heat add the remaining 1 cup of sugar with ½ cup of water and stir until the sugar is dissolved and the syrup is clear (about 2 minutes.)

Pour the hot syrup into the melted chocolate, stirring to combine. Allow the mixture to cool for about 2 minutes.

Add the chocolate mixture to the eggs and sugar in a steady stream while beating at medium speed.

Beat until combined then finish by hand to make sure that the batter is completely mixed.

Pour the mixture into the prepared cake pans then place the cake pans into a large shallow pan.

Add enough boiling water to reach about ¾ of the way up the sides of the cake pans.

Bake just until set about 30 minutes.

Cool the cakes completely in the water bath before removing from pans - about 1 hour.

Run a thin knife around the edges of the cake pan to loosen if necessary.

Turn cake upside down on a small piece of parchment and bang cake out.

Carefully peel off the parchment.