

POLENTA CHOCOLATE CAKE

Preparation time: 25 minutes

Cooking time: 40 minutes

Use: 35cm (10in) springform, deep-sided cake tin

Serves: 10

225g (8oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

125g (4½ oz) unsalted butter

5 large eggs, separated

150g (5oz) caster sugar

100g (3½ oz) fine polenta

50ml (2fl oz) dark rum

Icing sugar for dusting

Preheat the oven to 180°C/350°F/gas mark 4. Butter and flour the cake tin.

Melt the chocolate and the butter in a heatproof bowl suspended over a saucepan of barely simmering water. Whisk together the egg yolks with 75g (3oz) of sugar until the mixture is thick and creamy. Fold into the chocolate mixture.

Whisk the egg whites with the remaining sugar until stiff peaks form. Stir the polenta and rum into the chocolate mixture and then fold in the egg whites. Spoon into the prepared cake tin and bake in the oven for about 40 minutes. Remove from the oven and leave the cake to cool in the tin (it will sink as it cools). Dust with icing sugar before serving.



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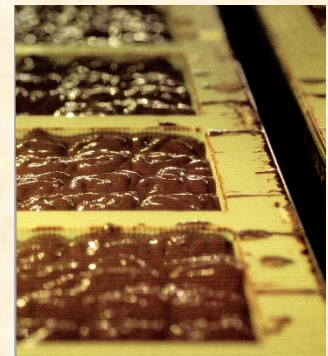
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