
Boca Negra Chocolate Chipotle Tortae

BITTERSWEET CHOCOLATE 12oz

SUGAR 1 1/3 CUP

ORANGE JUICE 1/2 CUP

BUTTER 8oz

EGGS 5 AT ROOM TEMP.

CHIPOTLE 1T

AP FLOUR 1 1/2T

BUTTER A 9-INCH ROUND PAN AND LINE WITH PARCHAMENT PAPER, BUTTER THE PAPER.

BRING TO A BOIL ORANGE JUICE AND 1 CUP OF SUGAR, POUR OVER CHOCOLATE, WISK TO MELT AND ADD THE BUTTER LITTLE BY LITTLE. MAKE SURE EACH PIECE OF BUTTER IS MELTED BEFORE ADDING ANOTHER.

BEAT THE EGGS AND THE 1/3 CUP OF SUGAR UNTIL THE EGGS THICKEN SLIGHTLY. BEATING WITH THE WISK, ADD THE EGG MIX TO THE CHOCOLATE MIX, ADD THE CHIPOTLE AND GENTLY WISK IN THE FLOUR.

BAKE THE CAKE ON WATER BATH, STILL OVEN AT 325, UNTIL THE TOP HAVE A THIN, DRY CRUST. COVER THE TOP WITH PLASTIC WRAP. UNMOLD WHILE STILL WARM, PEEL OFF THE PARCHAMENT PAPER AND INVERT INTO A PLATE AGAIN, REMOVE THE PLASTIC.

