

Torta Tenerina Cake

Ingredients

- 2 bars 70 percent chocolate: pounded to break into pieces: do this with wrapper on
- 4 ounces of butter
- 12 tablespoon sugar— divided!
- 4 eggs
- 3 tablespoon all purpose flour

Instructions

1. Preheat oven to 350 degree
2. Butter and flour bottom of cake pan.
3. Put the chocolate into a pot and make it melt in a water bath (in Italian we say "bagnomaria"). **Ask an adult for help if unsure how to do this.**
4. As soon as the chocolate has melted (but before it's hot) add the butter and let it melt, always gently mixing. Switch the heat off now, and let the mix cool down.
5. While the chocolate mixture gets colder, separate egg whites from yolks, into the bowls.
6. Whisk the egg whites with 6 tablespoon sugar until stiff peaks form.
7. In the other bowl, whisk the yolks with the remaining 6 tablespoons sugar.
8. Slowly add the cooled chocolate mixture into the yolks bowl. until you obtain a smooth paste.
9. Add the whisked egg whites to the yolk/chocolate bowl. Do this in 3-4 steps, and do it gently, using a spatula to mix, with a gentle bottom-up movement.
10. Once all the egg whites are incorporated add the flour by gently mixing with the same bottom-up movement, until all the flour is incorporated.
11. Pour batter into the pan.
12. Bake for 20 minutes— the top of the cake will look dry.
13. Remove from the oven and place on a rack to cool.
14. Once cool remove it from the springform pan.....

Easy checklist to understand if your tenerina is perfect:

- crust should be crumbly, as soon as you touch it it breaks into pieces
- the inside remains moist, that's why its name ("tenero" means "tender")