

Chocolate Truffle Loaf With Raspberry Coulis

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COOK with JOHN

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Servings: 12

2 Cups Heavy Cream
3 Large Egg Yolks, lightly
beaten
1 Pound Semisweet Chocolate
1/2 Cup Corn Syrup
1/2 Cup Organic Butter
1/4 Cup Powdered Sugar
1 Teaspoon Pure Vanilla
Extract
Raspberry Coulis, Recipe
Follows

Line a 8 1/2" X 4 1/2 X 2 1/2" loaf pan with plastic wrap."

Mix 1/2 cup of the heavy cream with the egg yolks in a small mixing bowl. Set aside.

In a heavy bottomed saucepan, heat the chocolate, corn syrup and butter over medium heat, stirring constantly until chocolate is melted.

Add the egg-cream mixture and cook for another 3 minutes, stirring constantly, or until mixture is thickened. Remove from heat and allow to cool to room temperature.

Using a stand mixer, beat the remaining 1 1/2 cups of heavy cream, the sugar and vanilla extract until soft peaks form.

Gently stir in the cooled chocolate mixture into the whipped cream mixture and blend until there are no streaks.

Pour the mixture into the prepared, lined loaf pan. Tap on all four side to release any air pockets.

Refrigerate, uncovered, overnight.

Remove from refrigerator and invert onto chilled plate. Remove loaf pan and plastic wrap. Slice into 12 even servings using a very warm knife.

Place a serving on each plate, drizzle with raspberry coulis and enjoy!

Per Serving (excluding unknown items): 449 Calories; 35g Fat (65.4% calories from fat); 3g Protein; 38g Carbohydrate; 0g Dietary Fiber; 128mg Cholesterol; 38mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 7 Fat; 2 1/2 Other Carbohydrates.

Suggested Wine: Serve with a chilled Muscat or Zinfandel Port

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