

## CHOCOLATE SECRETS UNVEILED!

One of our most sought-after recipes is the Gotham Chocolate Cake. Here, for our friends and family, is the secret to this Gotham menu staple.

### Gotham Chocolate Cake

#### Cookware

10" cake pan  
double boiler  
parchment or wax paper

#### Ingredients

19.5 oz. semi-sweet chocolate  
1/2 cup hot strong coffee  
9 oz. heavy cream  
6 large eggs  
4 1/2 oz. granulated sugar

#### Method

1. Preheat oven to 325 degrees
2. Cut chocolate into pieces and melt in double boiler
3. Heat coffee and add chocolate (do not stir). Preserve at room temperature
4. Whip cream until soft peaks form. Refrigerate until needed.
5. Combine eggs and sugar in metal mixing bowl over a hot water bath. Whip until sugar has dissolved and batter is slightly warm

6. Remove from bath and with electric mixer, whip eggs and sugar until ribbon forms (it should have tripled in volume)
7. Fold 1/4 of whipped egg/sugar into chocolate mixture.
8. Fold mixture back into remaining 3/4 of egg/sugar
9. Fold whipped cream into mix until it reaches an even color
10. Butter, flour and line with parchment paper a 10" cake pan and pour mix in
11. Set pan in warm water bath and place in oven for 30 minutes. Open oven (once) to release steam. Bake for an additional 30 minutes. Open oven to release steam one more time. Turn off oven and let stand in oven for two hours

#### To serve

Preheat oven to 200 degrees. Cover cake tightly in plastic wrap, place in oven and turn temperature off. Allow to warm approximately 20 minutes before serving