Less than 45 minutes Serves 6 Share with friends Share on facebook Share on twitter Share on pinterest

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Ingredients:

- 3 slabs (80-100g each) dark chocolate
- 2 eggs, separated
- <sup>1</sup>/<sub>2</sub> cup (125ml) castor sugar
- Icing sugar (optional)
- 2 oranges, sliced
- 1 grapefruit, sliced

## Method:

- 1. Preheat oven to 180°C.
- 2. Melt chocolate over a double boiler or in the microwave. Cool slightly.
- 3. Whip egg whites with castor sugar adding sugar 2 Tbsp (30ml) at a time until stiff peaks form.
- 4. Combine egg yolks, chocolate and fold in meringue mixture.
- 5. Spoon into a lined and greased 18cm cake tin.
- 6. Bake for 20-25 minutes. Cool completely.
- 7. Dust with icing sugar and garnish with sliced oranges and grapefruit.