

Less than 45 minutes

Serves 6

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Ingredients:

- 3 slabs (80-100g each) dark chocolate
- 2 eggs, separated
- ½ 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.