



## BOUCHE NOIR

Chef Jeremy Langlois

### Ingredients

10 oz shaved bittersweet chocolate  
10 oz butter  
1 1/2 cup sugar  
1/2 cup bourbon  
8 eggs

### METHOD

Heat oven to 300 degrees. Butter nine inch cake pan, line the bottom of the pan with parchment paper; butter the paper. Melt chocolate in a double broiler. Add butter and stir until butter is melted and mixture is smooth. Remove from heat; Add sugar into mixture gradually until thick. In a separate bowl, beat eggs and bourbon. Stir into chocolate mixture until well incorporated. Pour mixture into cake pan. Set in a larger pan and add hot water to the outer pan until it comes halfway up the side of the cake pan. Bake in the center of the oven for one ninety minutes. Cool in the refrigerator for the cake to harden. Carefully remove cake from cake pan, and cut into slices.