



## Chocolate Cake with Salted Basil Ganache

Stephanie Izard was the first women to win Top Chef. She was our season 4 favorite from the start, likely because she is a Chicago gal who loves to cook meat. We ran into her at the Taste of Washington in 2010 and have eaten at her Girl and the Goat restaurant in Chicago. Our meal at her restaurant was

amazing. We are definitely fans. This cake sounded absolutely delish.

Stephanie Izard , Top Chef, Season 4, Episode 7

**Yield:** 6-8 Servings

### Ingredients

#### CAKE:

- 1/2 pound bittersweet chocolate
- 2 ounces butter
- 1 bunch basil, rough chopped
- 2 egg whites
- 2 1/2 ounces sugar
- 7 egg yolks
- Oil cooking spray
- Butter for baking

#### FILLING:

- 1 cup fromage blanc
- 1/4 cup heavy cream
- Zest of one lemon
- Juice of one lemon
- 1 tablespoon sugar

#### GANACHE:

- 1 cup heavy cream
- 1 bunch basil
- 3 ounces bittersweet chocolate

- Pinch of salt

**LEMON REDUCTION:**

- 1 cup lemon juice
- Zest one lemon
- 1/3 cup sugar

**POMEGRANATE REDUCTION:**

- 2 cups pomegranate juice
- 1/2 cup sugar
- Juice of half of a lemon
- Handful of basil
- Zest of 1/2 of a lemon

**Directions****CAKE:**

Melt chocolate and butter with basil over water bath. Meanwhile, whisk whites until soft peaks and add in sugar and whisk until stiff peaks. When chocolate has melted, let cool for one minute.

Set a bowl strainer over the yolks and push chocolate through with spatula. Whisk chocolate and yolks together to combine and fold in whites. Spray 1/4 sheet with oil cooking spray and add in butter. Bake at 350 degrees approximately 35 minutes or until toothpick inserted comes out clean. Let cool.

**FILLING:** Whisk all ingredients together.

**GANACHE:** Heat cream with basil. Strain and whisk into chocolate. Season with salt.

**LEMON REDUCTION:** Reduce ingredients together until syrupy.

**POMEGRANATE REDUCTION:** Reduce ingredients to syrupy consistency and strain.

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