OUTRAGEOUS CHOCOLATE MARQUISE WITH RASPBERRY COULIS

Chocolate Sponge Base:

**3 large eggs,
room temperature**

¹/₂ cup (125 mL) sugar

¹/₃ cup (75 mL) flour

2 Tbsp. (30 mL) cocoa powder

**2 Tbsp. (30 mL)
Kahlúa liqueur**

Top Layer:

**12 oz. (340 g) semisweet
good quality chocolate
(e.g. Belgian, Swiss, Dutch)**

1 cup (250 mL) butter

¹/₃ cup (75 mL) cocoa powder

³/₄ cup (175 mL) coffee, warm

4 large egg whites

¹/₂ cup (125 mL) berry sugar

Raspberry Coulis:

**10 oz. pkg. (300 g)
frozen raspberries, thawed
(save some for garnish)**

¹/₄ cup (60 mL) sugar

**2 tsp. (10 mL) fresh
lemon juice**

Beat eggs, add sugar and beat until well blended.

Preheat oven to 350°F (180°C). Sift flour and cocoa together and fold into egg mixture. Spread in lightly greased 9" (23 cm) springform pan. Bake for 15 minutes or until toothpick comes out clean. Cool.

Brush Kahlúa on cooled sponge cake.

In double boiler, melt chocolate and butter together.

Mix cocoa in coffee to dissolve. Blend into chocolate butter mixture.

Beat egg whites until stiff. Add sugar gradually at low speed. Gently fold whites into chocolate mixture. Pour over sponge cake base and refrigerate overnight.

To prepare Raspberry Coulis, place raspberries in saucepan. Add sugar and lemon juice and cook gently until sugar is dissolved. Strain through sieve and cool. Makes 2 cups (500 mL).

To serve, decorate each plate with dots of Raspberry Coulis, whole raspberries and Candied Orange Slices on page 126.

The name says it all! Can also be served with Sauce Anglaise on page 133. Serves 10-12.