

Pate du Chocolat

Ingredients

15 oz semisweet chocolate- the better the chocolate the better the pate

1 c heavy cream

4 Tbsp unsalted butter

4 large egg yolks

3/4 c powdered sugar

6 Tbsp dark rum (or real vanilla extract-4 tlbs)

Directions

In top of a double boiler over simmering water, melt chocolate with cream and butter. Beat with a wire whisk until smooth and glossy.

Remove from heat and add yolks, one at a time, beating well after each.

Add powdered sugar, whisking constantly until smooth. Mix in Rum.

Butter a small 4-cup loaf pan. Put waxed paper or plastic wrap in pan, leaving overhang, and butter sides and bottom of the lining. Pour chocolate mixture into pan, cover with plastic wrap and freeze overnight.

To remove pate, gently loosen lining from pan. If it sticks, set in hot water for a few seconds. Turn pate onto a serving plate and remove plastic lining. Using a hot knife, slice pate into 1/2 inch slice and serve over a pool of raspberry sauce, with a large dollop of fresh whipped cream. Store pate in freezer and slice when needed.