

## Torta Caprese

6 eggs	12 tablespoons unsalted butter
1¼ cups sugar	12 oz. almond flour
10 oz. bittersweet chocolate	⅛ teaspoon cream of tartar
1 teaspoon vanilla	½ teaspoon salt
1 teaspoon almond extract	Confectioner's sugar for dusting
2 tablespoons cocoa	

Butter a 10-inch springform, and dust it with cocoa.

Melt the chocolate and the butter in a pot or bowl over simmering water. When melted and slightly cooled, stir in the vanilla and the almond extract.

Separate the eggs. Beat the egg whites until foamy. Add in the cream of tartar. Gradually add in ½ of the sugar, increase the speed to high, and beat until stiff peaks are formed. Scrape into another bowl.

In the same bowl in which you beat the egg whites (no need to wash it out), beat the yolks. Gradually beat in the remainder of the sugar. Whip at high speed until light, fluffy, and inflated.

Gently beat in the chocolate mixture, the salt, and the cocoa for a minute or two until combined. Gently beat in the almond flour. Add ⅓ of the beaten egg whites, and mix gently until combined.

Carefully fold in the remainder of the egg whites with a rubber spatula.

Scrape the batter into the prepared springform, and bake for 45-50 minutes at 325°. Cool on a rack for 20 minutes, then carefully remove the outer ring.

When the cake is fully cooled, dust it with confectioner's sugar. Serve the cake plain or accompanied by vanilla ice cream or slightly sweetened whipped cream.