Passover Chocolate Torte (USA)

1/2 c. butter, plus additional for greasing pan
8 oz. good-quality bittersweet chocolate
5 extra-large eggs, separated
3/4 c. sugar
1 c. ground almonds
Powdered sugar for topping

Preheat oven to 375°. Line bottom and sides of 9-inch springform pan with greased aluminum foil or parchment paper. Melt butter with chocolate in a double boiler, then cool. In a large bowl, beat egg yolks with sugar until pale yellow. Add cooled chocolate mixture and blend. Add almonds and mix well.

Using clean bowl and beater, beat egg whites until stiff but not dry. Fold egg whites into chocolate mixture. Mixture will be very stiff, so stir in some whites in to loosen mixture before folding in the rest. Pour into prepared pan.

Place pan on rack in middle of oven and place a pan of water on bottom of oven. Bake torte about 45 minutes at 375°. Remove and let sit until cool. Remove pan and foil or paper. Turn torte upside down and sprinkle top with powdered sugar.

Make 12 servings.

Shirley F.