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Recipe number twenty-two

Yes, our delizia – it has been with me for decades and cannot be bettered! The originally French recipe was passed on in Switzerland from chef to home cook and is now spreading in Germany and Italy as well. Some of our friends have been baking it at home for years and yet – several times a year we get an e-mail asking for this recipe! Eccola, la nostra delizia. It simply tastes absolutely good every time, on its own or accompanied by a glass of our Aleatico!

Delizia al cioccolato Pure chocolate pleasure

A springform tin, 28 cm in diameter butter and flour lightly.
Line only the base with baking paper.

200 g good dark chocolate with
200 g butter melt.

200 g sugar with
4 egg yolks beat until pale and foamy.

Stir the butter and chocolate mixture into the sugar and egg yolk mixture and

2 tbsp flour
2 tbsp kirsch
2 tbsp cognac add.

4 egg whites with
1 pinch of salt beat until stiff and fold into the mixture until it is smooth.

Oven preheat to 160 degrees. Bake the delizia for about 40 minutes. Let it cool, take it out of the tin and chill it. Don't despair: the cake sinks back down again!

Serve cold in small pieces.

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VERONICA'S TIP:

Experiment with different chocolates: varying amounts of cocoa butter, half milk and half dark, enriched with nuts or praline. Much of it tastes good, but we like the original best.