



## Foodservice East Recipe Card

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**RECIPE:** Chocolate Kugelhoupf

**CREATED BY:** Sandrine Bistro, Cambridge, MA – Alsatian chef Raymond Ost

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This rich Alsatian specialty has been served at Sandrine's Bistro since it opened in 1996. It never comes off the menu, much to the chagrin of the pastry chef. You may need to search for the tiny bundt tins; we found them at Williams-Sonoma. Makes four (4) individual cakes

**8 oz. high quality semi-sweet chocolate, chopped**

**1/2 stick unsalted butter, melted**

**1/2 cup sugar**

**2 large eggs, lightly beaten**

1. Pre-heat oven to 375 degrees.
  2. Grease and flour four 6-ounce mini bundt tins.
  3. Melt chocolate over double boiler or in a microwave.
  4. Add sugar to eggs and beat. Add melted butter to sugar and eggs and beat.
  5. Add chocolate to the mixture and beat.
  6. Pour batter into pans and bake for 15-20 minutes. Cool slightly before unmolding.
  7. Top with ganache or with a light caramel sauce.
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### Ganache

**8 oz. high quality semi-sweet chocolate, chopped**

**1 cup heavy cream**

**2 oz. whole milk**

1. Scald milk and cream; pour over chocolate and whisk till smooth.
2. Drizzle onto plate and over cake.