

Beef Tallow Chocolate Tortes With Bourbon-Salted Caramel Sauce

Try this flourless chocolate dessert recipe with one special ingredient, Beef tallow. Let's not forget to mention the Bourbon-Salted Caramel Sauce.



INGREDIENTS

- 1/2 cup beef tallow
- 10 ounces bittersweet chocolate (60-70% cocoa)
- 1/3 cup cinnamon cream rum liqueur
- 1 teaspoon vanilla extract
- 4 eggs
- 1/2 cup sugar
- 1 cup sugar
- 1 cup heavy cream
- 3 tablespoons bourbon
- 1 teaspoon sea salt, additional for garnish



1.00
Hours



8
Servings



42 Cal



6.4g
Protein

COOKING

1. Melt beef tallow and chocolate in small sauce pan over low heat. Remove from heat; stir in rum and vanilla. Set aside 10 minutes to cool.
2. Whip eggs and sugar in stand mixer on medium high speed 5 to 7 minutes until frothy. Lower speed and slowly drizzle in warm chocolate mixture.
3. Preheat oven to 275°F. Coat eight 6-ounce silicone cups or glass baking dishes with cooking spray; evenly divide batter. Bake in preheated 275°F oven 20 to 25 minutes, or until the cake middle doesn't jiggle. Let cakes cool completely before turning out.
4. Meanwhile, heat sugar in 10-inch skillet over medium heat. When sugar edges start to turn a caramel color, slowly stir with wooden spoon for 5 to 7 minutes until all sugar has dissolved. Slowly and carefully add cream, bourbon and salt. Mixture may bubble and spit; stir until combined. Lower heat and cook an additional 10 minutes until sauce is smooth and thick. Sauce will thicken as it cools.
5. Drizzle Bourbon-Salted Caramel Sauce over cooled cakes. Garnish with sea

salt, as desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		40.2g	141mg		62g	6.4g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com