



PAPER & FOOD SERVICE, INC.

Port and Chocolate Cake with Strawberries

Ingredients	Yield: 1 cake - 6 Servings
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- 1/3 c. Butter
- 6 oz. Semi sweet chocolate pieces, divided
- 1/2 c. Port wine, divided
- 2 eggs, large, separated
- 1/2 c. Sugar, granulated, divided
- 1/2 c. Flour, AP
- 16 oz. Fresh Strawberries, stemmed and sliced
- 3/4 c. Heavy Cream
- 3/4 tsp. Vanilla extract
- 2 1/4 tsp. 10X Confectioners Sugar

Preparation Instructions:

1. In a double boiler over simmering water, melt butter and half of the chocolate in 1/3 c. of the port. Stir and cool.
2. In a mixer bowl, beat the egg yolks with 1 1/2 oz. of granulated sugar until thick and pale. Gradually beat in the chocolate mixture. Then mix in the flour and remaining chocolate.
3. In another bowl beat egg whites and remaining sugar just until stiff; gradually fold into the chocolate batter to blend.
4. Pour into greased and floured 9" round layer cake pan. Bake in 325 degree oven 25 to 30 minutes until pick inserted into center comes out clean. Cool in pan for 5 minutes, loosen and invert onto plate.
5. With the back of spoon press shallow indentation into center of cake. In another bowl toss strawberries with remaining port and spoon into center of cake.
6. In a mixer bowl, whip cream until stiff peaks are just about to form. Add vanilla and sugar until peaks form. Make sure not to over beat or cream will become lumpy.
7. Pipe whipped cream around edge. Refrigerate until service.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Butter	Grassland	000110	1/3 c.	\$0.35
Semi sweet chocolate pieces	Ambrosia	389206	6 oz.	\$1.38
Port wine	N/A	N/A	1/2 c.	\$0.72
Eggs, large	Maines	092111	2 ea.	\$0.16
Sugar, granulated	Domino	380424	1/2 c.	\$0.17
Flour, AP	Gold Medal	381254	1/2 c.	\$0.07
Fresh strawberries	Fresh	096532	16 oz.	\$1.46
Heavy Cream	Crowley	015500	3/4 c.	\$0.51
Vanilla extract	Culinary Secrets	350754	3/4 tsp.	\$0.03
10X Confectioners sugar	Domino	380170	2 1/4 tsp.	\$0.03

Recipe Cost	\$4.88
Portion Cost	\$0.82

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$0.82	\$4.13	16.57%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$5.95	\$0.82	\$5.13	13.78%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$0.82	\$6.13	11.80%

