

*“Spices are the heart and soul of Indian food. The word ‘spice’ symbolizes excitement and the implied reference to heat is a moniker for sensuality. The Kama Sutra dessert brings all of this together with dark chocolate (opulence), Kashmiri red chilli powder (spice) and a fiery pomegranate glaze (heat).”*

## KAMA SUTRA FLOURLESS DARK CHOCOLATE CAKE SPICED WITH KASHMIRI RED CHILLI POWDER

CHEF/CO-OWNER SANDEEP MALHOTRA, MARIGOLD

### INGREDIENTS:

1 lb. Guittard semisweet dark chocolate (coarsely chopped)  
1 lb. unsalted butter  
1 cup freshly brewed espresso bean coffee  
1 cup golden brown sugar  
8 eggs  
3 tsp. Kashmiri red chilli powder (available in many grocery stores in Chicago's Little India neighborhood on Devon Avenue as well as other specialty retailers and spice shops like The Spice House)  
2 Tbsp. cocoa powder

### PREPARE: 1 hour and 45 minutes

1. Preheat the oven to 325 degrees.
2. Combine the butter, espresso coffee and sugar in a medium-sized pot and turn the heat on medium flame. Stir slowly until ingredients are mixed together.
3. Turn the heat off and slowly add the chocolate to the pot. Set aside to cool for 10-15 minutes.
4. Whip the eggs in a large mixing bowl and slowly pour into the cake mix. Stir lightly.
5. Pour cake batter into an 8-inch cake pan (lined with parchment paper) and place the cake pan in a large casserole dish. Fill the casserole dish half way with hot water.
6. Cover the casserole dish loosely with aluminum foil. Bake in the center rack of the oven for 1 hour.
7. Remove the cake pan and set on the counter for 10 minutes to cool.
8. Chill for at least 2 hours in the fridge.

### SERVE:

1. Remove cake pan from the fridge and set aside for 20 minutes.
2. Using a butter knife, loosen the cake around the edges of the cake pan.
3. Cover the cake pan with a plate and turn upside down; loosen cake out of the pan.
4. Sprinkle the cake with cocoa powder.