

Boca Negra Cake

340g	<i>80% cocoa chocolate</i>	Preheat oven to 400°F.
230g	<i>butter</i>	Spray 10" cake pan with oil and add a sheet of baking paper that has been cut to shape.
120ml	<i>bourbon</i>	
275g	<i>sugar</i>	Break chocolate into small pieces and cut butter into cubes. Bring bourbon, sugar, salt, and espresso powder to a boil. Pour boiling syrup over chocolate and butter. Stir until butter is fully melted, then add eggs, flour.
1g	<i>salt</i>	
1g	<i>espresso powder</i>	
5	<i>eggs</i>	
12g	<i>flour</i>	

Pour batter into cake pan and bake in a water bath until a crust forms on the top, or about 30 minutes.

Serve with heavy cream or ice cream. Decorate with fresh fruits