



Yield: 24 Muffins

10 ounces 61%–70% bittersweet chocolate, coarsely chopped

3 tablespoons unsalted butter, melted

8 eggs separated, at room temperature

1 teaspoon cream of tartar

1 ½ cups granulated cane sugar

⅔ cup unbleached all-purpose flour

¼ teaspoon kosher salt, whisk into flour

5 ounces 35%–41% milk chocolate, coarsely chopped

4 ounces 61%–70% bittersweet chocolate, coarsely chopped

VERY CHOCOLATE MUFFIN

These chocolate muffins are not too rich so they're perfect after any meal or as a snack. Because chocolate is the star in this recipe, make sure you spring for the good stuff like Valrhona or E. Guittard.

BAKE THE MUFFINS

- Preheat the oven to 350°F.
- Line two, 12 standard muffin cups (2 ½ inches top diameter and 1 ¼ inches deep) with paper liners. Set aside.
- Put 10 ounces bittersweet chocolate and butter in a stainless bowl over simmering water to melt. Set aside.
- Put the egg yolks in the bowl of a stand mixer and whisk in ½ cup of sugar. Place bowl over simmering water, and whisk until yolks reach about 120°F.
- Mount yolks on stand mixer fitted with whisk attachment. Whip at high speed until yolks triple in volume.
- Transfer yolks into a 3 quart stainless bowl. Set aside.
- Place whites in a clean bowl of a stand mixer fitted with whisk attachment. Whip on medium speed until whites become frothy. Add cream of tartar and increase mixer speed to high. When whites begin to form soft peaks, add 1 cup of sugar and continue to whip to a shiny firm peak.
- Using a spatula, fold the melted chocolate into the yolk mixture. Carefully fold in whites and flour in 3 additions.
- Fold in milk and remaining dark chocolate pieces, just until incorporated. Do not over mix.
- Using a tablespoon, divide the batter evenly among the muffin cups, filling them about two-thirds full.
- Bake on the middle shelf of the oven until the top of the muffins form a crust, 20 to 25 minutes. Remove from oven, and allow cooling for 30 minutes.