

# VACATION IDEAS

## Minneapolis: Fine Dining And Much More

(NAPSA)—Deliciously diverse and always evolving, the Minneapolis dining scene packs a flavorful punch. From Hennepin Avenue to the Warehouse District, variety abounds, with sensational offerings that range from dramatic fare to wholesome creations straight from the farmer's markets. Not only have a number of A-list chefs set up shop in town, but there's also plenty of home-grown talent to satisfy the most adventurous epicures.

The world is taking notice of the "Flour City." *Frommer's Travel Guide* recently named it a top travel spot for 2007 and *Cooking Light* magazine named it the fourth-best city in the U.S. for eating and living well.

To learn more about the exciting dining scene, travel packages and attractions of Minneapolis, visit <http://minneapolis.org>.

### La Bête Noire Cake from Wilde Roast Cafe

- 1 cup water
- $\frac{3}{4}$  cup sugar
- 9 tablespoons (1 stick plus 1 tablespoon) unsalted butter, diced
- 18 ounces bittersweet chocolate, chopped
- 6 large eggs

#### Ganache:

- 1 cup heavy whipping cream
- 8 ounces bittersweet or semisweet chocolate, chopped

Preheat oven to 350°F.

Butter 10" diameter spring-form pan. Line bottom of pan with parchment round; butter parchment. Wrap 3 layers of



This delectable cake is just one example of the fine cuisine found in Minneapolis.

heavy-duty foil around outside of pan, bringing foil to top of rim. Combine water and sugar in small saucepan. Bring to boil over medium heat, stirring until sugar dissolves. Simmer 5 minutes. Remove from heat.

Melt butter in large saucepan over low heat. Add chocolate and whisk until smooth. Whisk sugar syrup into chocolate; cool slightly. Add eggs to chocolate mixture and whisk until well blended. Pour batter into prepared pan. Place cake pan in large roasting pan. Add enough hot water to roasting pan to come halfway up sides of cake pan. Bake cake until center no longer moves when pan is gently shaken, about 50 minutes. Remove from water bath; transfer to rack. Cool completely in pan.

For ganache, bring whipping cream to simmer in small saucepan over medium heat. Remove from heat. Add chocolate and whisk until smooth. Pour over top of cake still in pan. Gently shake pan to distribute ganache evenly over top of cake. Refrigerate cake in pan until ganache is set, about 2 hours.