TATUA
Specialised Dairy

Dark Chocolate Almond Torte

Ingredients

1 cup (100g) almond flour
3 tbsp dutch cocoa powder
1/4 tsp salt
2 tsp espresso powder
120g dark chocolate, chopped (dark chocolate chips)
100g unsalted butter
5 large eggs, at room temperature
100g granulated sugar
1 tsp vanilla extract

Chocolate Ganache
60ml Tatua Cooking Cream
80g dark chocolate

1/4 cup sliced almonds to decorate
Tatua Dairy Whip to serve

Method

1. Pre heat oven to 180°C. Line or butter a 20cm round cake tin and dust with extra cocoa powder.
2. Combine the almond flour, cocoa powder, coffee powder and salt. Set aside.
3. Melt chocolate and butter together, stirring until smooth - either in a microwave (10-20 seconds at a time) or on a stove over low heat. Set aside.
4. In a large mixing bowl beat eggs, sugar, and vanilla with an electric hand mixer until mixture becomes pale and fluffy, approx. five minutes.
5. Fold the melted chocolate mixture followed by the dry ingredients into the egg mixture. Work until everything is just incorporated.
6. Pour torte batter into prepared tin. Bake for 30-35 minutes, until an inserted skewer comes out with only a few moist crumbs.
7. Allow cake to cool in the tin for five minutes before turning it out onto a rack to cool completely.

Chocolate Ganache:

1. Place chopped chocolate in a heatproof bowl. Heat Tatua Cooking Cream until hot and pour over the chocolate. Leave to let the chocolate melt, then stir until the ganache is smooth. Allow to cool for five minutes.
2. Drizzle chocolate ganache all over the torte letting it to drip down the sides. Sprinkle sliced almonds on top. Allow topping to firm before serving.
3. Serve with Tatua Dairy Whip