

CHOCOLATE & ALMOND TORTE WITH COFFEE MASCARPONE; *FEATURING* DARK CHOCOLATE FROM HAIGH'S CHOCOLATES AND ALMOND MEAL FROM CHARLESWORTH NUTS

SERVES 4

INGREDIENTS

70g 52% Haigh's Chocolates
dark chocolate, roughly chopped

70g butter, diced

10g cocoa powder, plus 2
teaspoons extra for dusting

25ml water

2 eggs, separated

100g brown sugar

70g Charlesworth Nuts
almond meal

½ cup mascarpone

1 tablespoon icing sugar

2 tablespoons espresso coffee

1 orange, segmented

METHOD

1. Preheat oven to 180°C (fan-forced). Grease four, one-cup capacity ramekins with cooking oil spray. Place on baking tray and set aside.
2. Combine the dark chocolate, butter, cocoa powder, and water in a medium bowl over a pot of simmering water. Stir until mixture is smooth and glossy then remove from heat. Add the egg yolks, brown sugar and almond meal and stir to combine.
3. Whisk egg whites in a clean, dry bowl until soft peaks form. Add half the egg white to the chocolate mixture and gently fold to combine.

Add the remaining egg white and continue to fold until just combined. Pour into ramekins and bake for 15-20 minutes or until a skewer inserted into the centre comes out clean. Set aside to cool completely.

4. Meanwhile, to make the coffee mascarpone, beat mascarpone and icing sugar in a large bowl with a wooden spoon until combined. Fold espresso coffee into mascarpone.
5. Serve chocolate torte in the ramekin, topped with coffee mascarpone and orange segments.