



Italian Chocolate Torte

Ingredients

- 150g almond meal
- 8 x Italian sponge fingers (you can buy these in most regular supermarkets also known as Savoiardi Biscuits)
- 200g butter
- 350g good quality dark chocolate (70% dark chocolate is perfect)
- 200g sugar
- 5 eggs
- ½ tsp vanilla paste
- 200g marscapone cheese

Method

- Preheat oven to 160 degrees. Line the bottom of a 23cm springform tin with baking paper and spray the sides lightly with cooking spray.
- Combine almond meal and sponge fingers in food processor and whiz until fine meal forms.
- Melt chocolate and butter over very low heat until both are melted.
- Remove from heat.
- Add the chocolate mix to the almond meal and biscuit mixture in the food processor and then add all other ingredients. Whizz until just incorporated – no more.
- Scrape into prepared tin and bake for approx. 40 mins. The cake should be just about set: cracks may appear about 2cm from the rim and when they have spread all around the cake it is a pretty good indication it is cooked.
- Remove from the oven and leave to sit for 20mins before removing from the spring form tin.
- Serve the torte with vanilla bean gelato or thick cream.