

CTH Level 2 Culinary recipes

Chocolate torte



Gold standard qualifications for the Hospitality, Culinary & Tourism industries

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Ingredients

Serves 8

Chocolate torte

225g of 70% chocolate, or dark cooking chocolate
225g of unsalted butter
340g of caster sugar
140g of white breadcrumbs
160g of ground almonds
6 medium eggs
1 drop of vanilla extract

Chocolate torte base

175g of digestive biscuits
1 tbsp. of cocoa powder
85g of butter, melted

Chocolate ganache

110g of 70% chocolate, or dark chocolate
225ml of double cream
125g of icing sugar

To plate (optional)

strawberries or raspberries
8 tbsp. of cream

How it's made

1 Heat your oven to 160°C/gas mark 3 and line a 9-inch springform cake tin with butter or greaseproof paper.

2 Gently melt the chocolate in a pan; then mix the butter and sugar in a separate bowl; beat in the eggs one at a time followed by the vanilla extract and whisk thoroughly until mixture is well incorporated.

- 225g of 70% chocolate, or dark cooking chocolate
- 225g of unsalted butter
- 340g of caster sugar
- 6 medium free-range eggs
- 1 drop of vanilla essence

3 Move onto the base of the chocolate torte. Start by blending the biscuits and cocoa powder until it becomes fine crumbs. Pour over the melted butter and blitz until it's fully incorporated. Pat down the mixture into your cake tin and spread it evenly.

- 175g of digestive biscuits
- 85g of butter, melted
- 1 tbsp. of cocoa powder

4 In a bowl, mix together the ground almonds, breadcrumbs and melted chocolate, add to the egg mixture and incorporate well. Pour the cake mixture that you have incorporated on top of the biscuit base in the spring form tin and bake in the oven for about 50-55 minutes. Remove from the oven and allow to cool.

5 Now for the ganache; break the chocolate into pieces and place into a large bowl. In a separate pan, bring the cream and icing sugar to the boil and then mix it with the chocolate. Once the chocolate melts and it becomes smooth, allow it to cool.

- 110g of 70% chocolate, or dark cooking chocolate
- 225ml of double cream
- 125g of icing sugar

6 Spread the ganache over the cooled chocolate torte. Use a hot palette knife and spread the ganache evenly over the top of the torte. You can now serve the torte with some strawberries or raspberries and cream. Enjoy



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