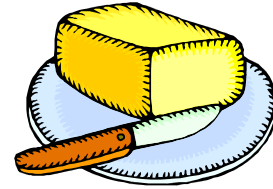


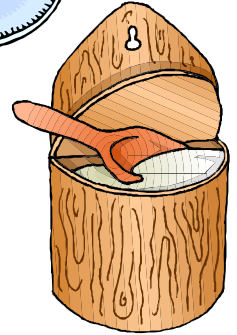


Torte Caprice



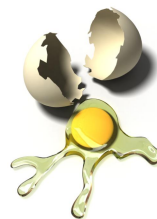
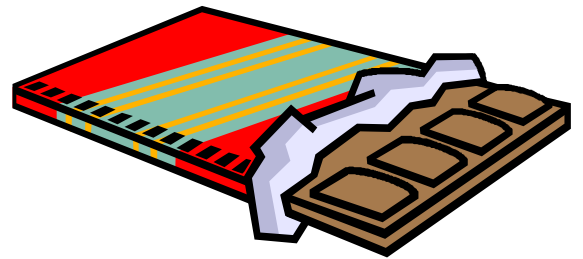
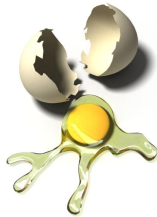
Ingredients

- 200g Unsalted Butter (you can use ordinary salted butter)
- 200g Dark Chocolate (good quality)
- 4 Eggs (separated)
- 170g Castor Sugar (you can use soft brown if you have run out of castor)
- 1 tsp Vanilla Essence
- 250g Almond Meal (you can make your with the Kitchen Whiz & unskinned almonds)
- Icing Sugar (to dust)



Method

1. Preheat oven to 170C
2. Grease and line 24cm cake pan with non-stick baking paper
3. Melt butter set aside to cool.
4. Process chocolate until finely chopped but still retaining texture.
5. Beat egg yolks, sugar and vanilla extract until pale and thick.
6. Fold in chocolate, butter and almond meal (the mixture should be very thick)
7. Whisk egg whites until soft peaks form.
8. Gently fold in the chocolate mixture.
9. Spoon into cake pan, level surface.
10. Bake 50-60mins until just firm to touch.
11. Set aside to cool in pan, turn out.
12. Dust with icing sugar



ENJOY