

# Chestnut and Chocolate Torte

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*This torte looks super posh - and it tastes like you've spent a very long time preparing it, but it's a wonderful dessert for a dinner party as you can prepare it well in advance. It's a lot simpler to prepare than you might think - just be sure that you have lots of mixing bowls to hand!*

## Ingredients:

3 eggs  
50g butter  
75g caster sugar  
40g each plain flour and unsweetened cocoa powder  
2 tbsp. chocolate liquor

435g tin chestnut puree (or use homemade chestnut puree)  
400g dark chocolate (plain cooking chocolate is fine)  
600ml double cream  
2 eggs, separated

## Directions:

1. Grease and line a 25cm springform tin. Preheat oven to 180C.
2. Beat the caster sugar and butter together until pale and fluffy. Beat in the eggs one at a time, making sure each egg is fully incorporated before adding the next. Sift in the flour and cocoa powder, stir to combine, then stir in the chocolate liquor. Pour into the prepared tin and bake for 7-10 minutes. Leave to cool.
3. Stir together the chestnut puree and 2 egg yolks. Finely chop the dark chocolate and place into a bowl. Heat 300ml of the cream in a saucepan until just under scalding point, pour over the chocolate and stir until combined. Leave to cool slightly, then fold into the chestnut mixture.
4. In one bowl, beat the egg whites until stiff peaks form - when you lift the beaters out of the egg whites, they will hold their shape and not flop over. In another bowl, beat the rest of the cream until soft peaks form.
5. Carefully fold the cream into the chocolate mixture, then carefully fold in the egg whites. Pour over the cooled sponge base. Chill in the fridge overnight. To serve, dip a knife into hot water and slice the torte into neat wedges.

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