

Bittersweet Chocolate Almond Torte

Tarla Fallgatter, cooking class, 2017



TORTE:

- 1/3 cup water
- 1/2 cup sugar
- 4 ounces unsalted butter, cubed
- 12 ounces bittersweet chocolate, cut in pieces
- 1 teaspoon espresso powder
- 1/4 teaspoon salt
- 1/3 cup Amaretto, or cold-brewed coffee
- 2 teaspoons almond extract
- 6 large eggs

GANACHE:

- 1/2 cup heavy cream
- 4 ounces bittersweet chocolate, cut in pieces

GARNISH:

- 1/2 cup sliced almonds, toasted
- 1/2 cup heavy cream, beaten with sugar and vanilla to taste
- mint sprigs

Per Serving (excluding unknown items): 549 Calories; 50g Fat (74.7% calories from fat); 11g Protein; 27g Carbohydrate; 7g Dietary Fiber; 185mg Cholesterol; 113mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 9 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

NOTE: This "cake" is almost the consistency of a firm pudding. That's the way it's supposed to be.

1. Preheat oven to 325°F.
2. Butter a 9x2" round cake pan, line with parchment paper and butter the top of the parchment.
3. Bring water and sugar to a boil; remove from heat. Add butter, chopped chocolate, espresso powder and salt and let sit for a few minutes until chocolate has melted. Stir until smooth. Add Amaretto and almond extract. Set aside.
4. Whisk eggs until thick. Add chocolate mixture and fold gently. Pour batter into prepared cake pan and place cake pan inside a roasting pan. Add warm water to pan, halfway up the side of the cake pan. Bake until puffed and soft to the touch, 40-45 minutes. Remove roasting pan from oven, then remove cake pan to a cooling rack. Let cake cool one hour. Run a knife around inside of the cake pan; invert onto a platter and peel off the parchment; cool completely.
5. GANACHE: Heat cream, add chocolate and let it sit for a few minutes until the chocolate has melted. Stir until smooth. Let cool slightly. Spread mixture over the top and down the sides of the torte. If needed, very, very carefully slide the cake onto a serving plate or tall cake stand. Cake is very tender and soft.
6. Sprinkle top with toasted almonds and serve with sweetened whipped cream. Garnish with a mint sprig on each slice.