

Chocolate Apricot Torte

Tarla Fallgatter, cooking instructor, chef, 2017



CAKE:

10 ounces bittersweet chocolate, coarsely chopped
3/4 cup unsalted butter
8 large eggs, separated
3/4 cup sugar, PLUS 2 tablespoons
3/4 cup apricot puree (see below)
1/4 cup Amaretto, or brandy or rum
3 tablespoons all-purpose flour
1/2 cup almonds, toasted
1 pinch salt

APRICOT PUREE:

1 cup dried apricots
1 1/2 cups water
1/2 cup sugar
1/2 teaspoon vanilla

CHOCOLATE GLAZE:

3/4 pound bittersweet chocolate, coarsely chopped
1/2 cup water
1/2 cup heavy cream
1/2 cup unsalted butter, room temperature
2 tablespoons Amaretto, or brandy

GARNISH:

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

Per Serving (excluding unknown items): 916 Calories; 78g Fat (70.1% calories from fat); 16g Protein; 59g Carbohydrate; 12g Dietary Fiber; 264mg Cholesterol; 95mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 15 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. APRICOTS: Simmer apricots with water, sugar until very soft, about 20-30 minutes. Let cool; add vanilla and puree until smooth. Set aside. You will have more puree than needed.
2. Preheat oven to 350°F. Butter a 9-inch springform pan; line with parchment and butter the parchment. Using extra-wide foil, wrap bottom half of springform pan so none of the water bath will be able to enter the springform pan.
3. CAKE: Combine chocolate and butter in a bowl and heat over simmering water until melted. Remove from heat and cool slightly. Pulse the flour and almonds in a food processor.
4. Beat egg yolks and HALF the sugar until very thick and very light colored. Gently stir the apricot puree (3/4 cups of it only) and Amaretto into the chocolate mixture and the pinch of salt. Gently fold the almond flour and chocolate mixture into the egg yolk mixture.
5. In a clean bowl, beat egg whites until soft peaks form, then add remaining sugar and continue beating until thoroughly incorporated. Fold the egg whites, by thirds, into the chocolate mixture. Pour the batter into the prepared springform pan. Place the cake pan into a larger, open baking dish or pan (10x14 pan, or a large round or oval) and add enough hot water to the cake pan barely floats. Tent the top of the springform pan with foil. Bake for about 40-50 minutes.
6. Remove cake from the water bath and allow to cool on a wire rack for at least an hour. Gently unmold the cake from the springform pan.
7. GLAZE: Combine the chocolate, water and cream in the top half of a double boiler and melt over simmering water. Remove from heat and add butter and Amaretto. Allow to cool until thick enough to coat the back of a spoon. Ladle about half the glaze over the top of the torte, tilting it slightly so it spreads as evenly as possible. Use remaining glaze to drizzle on the side of each cake slice or drizzle on top of the cake when served.
8. GARNISH: On each plate place the cake slice with a drizzle of glaze, then garnish with a spoonful of the remaining apricot puree and a dollop of whipped cream. Sprinkle the toasted almonds over all.