

Gluten Free Dark Chocolate Torta Caprese

6 SERVINGS 50 MINUTES



INGREDIENTS

125 grams Dark Organic Chocolate (60%, broken into pieces)

125 grams Butter (unsalted)

125 grams Cane Sugar

125 grams Almond Flour

1 tsp Orange Zest

3 Egg (large, seperated)

DIRECTIONS

01 Pre- heat oven to 160 C, then grease and line a 20cm springform cake tin.

02 Place chocolate in a heat proof bowl. Place over a pot of boiling water. Stirring until the chocolate has melted

03 Add butter in to melted chocolate, followed by sugar.

04 Fold almond flour, gently into chocolate mixture. Allow mixture to cool slightly. Add orange zest

05 5. Add egg yolks into chocolate mixture

06 In a separate bowl whisk together egg whites and fold into chocolate mixture.

07 Pour mixture into lined cake tin. Bake for +/- 40 minutes or until the top appears cooked and when inserted with a skewer the skewer comes out clean

08 Remove from oven and allow to cool in the cake tin. Remove and dust with icing sugar

NOTES

NUTFREE VERSION:

Use coconut flour instead of almond flour

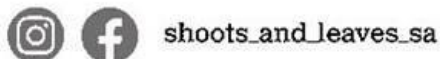
FLAVOR VARIATION:

Use lemon zest instead of orange

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LOCAL EATERY