

- Themed Menu Accompanying Recipe -

Flourless Chocolate Almond Torte with Orange and Whisky

A wonderfully chocolately chocolate cake that stays moist for days. If you don't like coconut, substitute ground almonds instead.

Makes one 9" torte

6 oz semi-sweet (70%) chocolate, cut into small pieces
6 egg whites
1/4 cup granulated sugar
6 egg yolks
1 cup granulated sugar
zest of 1 orange
2 tsp vanilla extract
1/4 cup whisky or rum or cold coffee
6 oz (by weight not volume) ground almonds
2 oz (by weight not volume) sweetened shredded coconut or ground almonds
3 tbsp granulated sugar, for sprinkling on top of the cake



1. Preheat oven to 350°F. Grease a 9" spring form pan. Set aside. Place the chopped chocolate in a glass measuring cup. Microwave for about 60 seconds. Stir until the chocolate has melted. Set aside.
2. In a large metal bowl, using the whisk attachment, beat the egg whites on medium speed until frothy. Raise speed to high and gradually add 1/4 cup granulated sugar. Set aside.
3. In a clean medium bowl and using the same whisk attachment (no need to clean it), beat the egg yolks and sugar on medium-high speed for 2 minutes. Add the orange zest, vanilla extract and whisky. Beat for another 30 seconds. Add the ground almonds and coconut (or ground almonds) and beat until well combined. Beat in the melted chocolate. Remove whisk and bowl.
4. Stir about 1/3 of the beaten egg whites into the chocolate batter to lighten it. Fold in the remaining egg whites until well combined. Transfer to the greased pan. Sprinkle the top with 3 tbsp granulated sugar. Bake for 40 minutes. Remove and let cool for about 10 minutes. Remove the outer ring and let cool completely.
5. Garnish with melted white and dark chocolate, if desired. Serve with whipped cream.