

Chocolate Torte

Serves 6

200g (14oz) Best quality chocolate (70% cocoa solids)
150g (10oz) Unsalted butter, plus a little extra for greasing
6 Eggs, separated
100g (8oz) Caster sugar

Preheat the oven to 180 C/350 C/Gas 4 and butter a 30 x 7.5cm (12" x 3") cake tin.

Break the chocolate and cube the butter into the same bowl and, going in with your hands, combine. Place the bowl on top of a warm saucepan of water, making sure the water does not touch the bowl. Melt and stir to combine to a rich velvety smoothness. Take off the heat and set aside.

Now whisk the whites, until peaked and set aside.

In yet another bowl add the yolks and then sugar, and whisk until thick and creamy (about 2 minutes). Add chocolate mixture and combine. Now using a stainless steel spoon, fold in the egg whites and empty the contents into the tin.

This torte can take up to 1 1/2 hours to bake. It's ready when you stick a skewer in the middle and it comes out clean and clear.

Cake Tin from nisbets.com product code CB008

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