

COOKING CUISINE

16th March 2022

Torta Caprese

(a classic gluten-free Italian cake with a story to tell)

Serves 8

Equipment

- Bain-marie or sauce pan and heatproof bowl to fit
- 20cm cake tin
- Small and large bowl
- Hand mixer, whisk or stand mixer
- Food processor (if using whole almonds)

Ingredients

- 185 gr peeled almonds or almond flour
- 125gr fondente chocolate
- 3 eggs
- 125gr butter
- 125gr fine caster sugar
- Peel of 1 orange
- 1tbsp Rhum or Grand Marnier
- Icing sugar for dusting



Directions

- Grind almond in food processor to a coarse almond meal, if using whole almonds
- Heat the bain marie over a medium heat.
- Add the fondente chocolate pieces and stir continuously to not let chocolate curdle. Adjust the heat if necessary. Add the butter and whisk to combine
- Separate the eggs yolks from the egg whites
- Beat the egg yolks with 80 gr of the sugar and the orange peel until a foam forms
- Add the Rhum or Grand Marnier
- Add the egg yolk mix to the chocolate and whisk lightly
- Using a cooking spatula or spoo, fold the almond flour carefully into the chocolate and egg mix
- Preheat the oven to 180°C
- Add the remaining sugar to the egg whites and beat in to form stiff peaks
- Carefully fold the stiff egg whites into the cake batter. The mix should be fluffy and velvety. Be careful to not overmix the batter as it will collapse.

- Rub butter along the sides and base of the cake tin or line with baking paper
- Add the batter to the tin
- Bake at 180°C for 30-35 minutes.
- Checking with a wooden skewer after 30 min which should come out clean.
- Leave to cool on a cake rack.
- Dust with icing sugar

Enjoy!

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