

Chocolate and cobnut torte

- 200g salted butter
- 200g caster sugar
- 200g dark chocolate (70% cocoa solids is ideal)
- 100g ground almonds
- 100g toasted cobnuts, ground (best if not ground as fine as the almonds to add texture)
- 5 large eggs, separated
- Pinch of salt

Method:

1. Butter and line a 23cm springform tin
2. Pre-heat oven 180C/Gas 4
3. Melt the chocolate and butter together either in a heatproof bowl over a pan of boiling water or in a microwave. If using the microwave, use 30 seconds bursts and stir in between, so as not to burn the chocolate.
4. Add the ground nuts to the chocolate mix and allow to cool slightly.
5. Beat the sugar and yolks together until pale.
6. In a super clean, dry bowl add the pinch of salt to the egg whites and beat until stiff peak.
7. Add the yolk/sugar mix to the chocolate and nuts.
8. Take one spoon of the beaten egg whites and fold through the above mix to slightly loosen.
9. Continue to add the remaining egg whites using gentle folding movements so the air is not knocked out but the whites are fully incorporated and not visible.
10. Pour into the lined pan and bake in the centre of a pre-heated oven for approximately 40 minutes or until the centre has puffed up and does not dent when touched.
11. Allow to cool in tin before turning out.
12. Serve with cream, ice cream, crème fraiche and berries.

As a little twist you could press some fresh raspberries into the mix before it goes into the oven for added interest, colour and flavour.