



## CHOCOLATE BERRY TORTE

Preparation time: 25 minutes

Cooking time: 40 minutes

Use: 18–20cm, 6cm deep (7½–8in, 2½ in deep) cake tin

Serves: 6

### TORTE

25g (1oz) plain flour

5 teaspoons cocoa powder

75g (3oz) dark chocolate,  
minimum 60% cocoa solids, broken into pieces

25g (1oz) unsalted butter

5 teaspoons double cream

4 egg whites

3 egg yolks

3 tablespoons caster sugar

250g (9oz) fresh blueberries or raspberries

125ml (4fl oz) whipping cream, to serve

### ICING

100g (3½ oz) dark chocolate,  
minimum 60% cocoa solids, broken into pieces

50g (2oz) unsalted butter

3 tablespoons double cream

1 teaspoon icing sugar

Preheat the oven to 140°C/275°F/gas mark 1. Butter  
and line the cake tin with greaseproof paper.

Sift together the flour and cocoa and set aside.

Melt the chocolate in a heatproof bowl suspended  
over barely simmering water. Remove from the heat,  
add the butter and the cream, and stir well until the  
mixture is quite liquid.

Whisk the egg whites until stiff peaks form, add the  
sugar and continue to whisk until thick and glossy.  
Beat together the egg yolks and then gently fold in the  
flour and cocoa mixture. Add the melted chocolate  
and mix well. Spoon a few dollops of egg white into  
mixture, stir, then gently fold in the remainder of the  
egg whites.

Gently pour half the mixture into the prepared cake  
tin, dot half the berries evenly over it, then pour the  
rest of the mixture on top of the berries.

Bake for 35–40 minutes, until a skewer inserted into  
the centre of the cake comes out clean. Cool in the tin  
for 5 minutes and unmould on to a wire rack to cool.

To make the icing, melt the chocolate in a heatproof  
bowl suspended over a saucepan of barely simmering  
water. Remove from the heat, stir in the butter, cream  
and icing sugar. Immediately pour over the cake to  
coat it completely, smoothing the icing using a palette  
knife. Leave for 1 hour to harden.

Serve with whipped cream and the remaining berries.

HINT: Do not refrigerate this cake once you have iced it  
as the icing will lose its shine and become dull and lifeless.



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