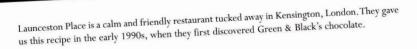
Menu Talk

Serve as a dessert with vanilla yogurt



CHOCOLATE BERRY TORTE

Preparation time: 25 minutes Cooking time: 40 minutes Use: 18–20cm, 6cm deep (7¹/₂-8in, 2¹/₂in 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 (3 1 / $_{2}$ 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.

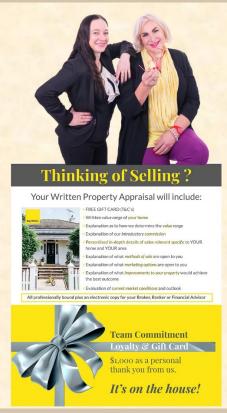
Gently pour half the mixture into the prepared cake tin, dot half the berries evenly over it, then pour the rest of the mixture on top of the berries.

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.







From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK.

Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.