

Menu Talk

Serve as a dessert with vanilla yogurt

Launceston Place is a calm and friendly restaurant tucked away in Kensington, London. They gave us this recipe in the early 1990s, when they first discovered Green & Black's chocolate.

CHOCOLATE BERRY TORTE

Preparation time: 25 minutes
Cooking time: 40 minutes
Use: 18-20cm, 6cm deep (7½-8in, 2½in 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 (3½oz) 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.

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

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.



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