Let me entertain you!

Warm Chocolate Torte

Not a pudding, or a cake, or even a mousse, this is so easy to achieve. To be served warm with loads of vanilla ice cream and sprinkled with Blakes Organic Extra Dark chocolate (71% min cocao), fresh raspberries or blueberries. Delicious any time of the day or night!

INGREDIENTS

125g Blakes Organic Extra Dark Chocolate (71% cocao), finely chopped.
115g unsalted butter, at room temperature.
85g castor sugar.
4 large eggs, separated.
Half teaspoon vanilla essence or 1 tablespoon extra strong (espresso) coffee.
115g ground almonds.
Pinch of salt.
Icing sugar, for dusting.

Use a 20.5 cm diameter cake tin, greased and base-lined

Serves 6-8
Or just eat it all, by yourself!

Put the chocolate into a heatproof bowl over a pot of steaming water an let it melt gently. Whisk the butter until creamy, add the sugar and beat until light and fluffy. Beat in the egg yolks one at a time. Then beat in the cooled chocolate and the vanilla or coffee. Using a large metal spoon, stir in the ground almonds.

Put the egg whites and salt into a grease free bowl and whisk until they form soft peaks.

Gently fold the egg whites into the chocolate mixture in 3 batches. Spoon the mixture into the prepared cake tin and bake in a preheated oven at 200C (400F) Gas 6 for 10 minutes. Then reduce the oven temperature to 180C (350F) Gas 4 and bake for a further 7-10 minutes until barely set - do not overcook or the torte will be dry.

Remove from the oven, leave for 10-15 minutes, then gently unmould, dust with icing sugar and serve warm, with whipped cream and raspberries or with vanilla ice cream. Sprinkle with grated chocolate, Blakes Organic Chocolate, of course!

Blakes Organic Chocolate Range

There are eight varieties at present, in the range, with a minimum of 38% pure cocoa. There is luscious Milk Chocolate, Milk with Coconut Filling, with Orange Filling and with Whole Hazelnuts. Completing the Milk chocolate range is Praline Chocolate. Delectable Dark Truffle Chocolate with Cocoa Nibs, Dark Chocolate with Chopped Almonds, both contain 55% cocoa and the sensuous Extra Dark Chocolate, boasts 71% cocoa content.