



## **Chocolate Amore Torte**

### **Serves**

1 Torte for 12 People

### **Ingredients**

4oz-Pecans

4 oz-Walnuts

1/2 cup brown sugar

1/4 tsp cinnamon

4 oz-unsalted butter melted

6 oz unsalted butter softened

24 oz Dark Belgian Chocolate

1/4 cup sugar

6 egg whites, separated

1/2 cup heavy cream

1 tsp vanilla

1/2 cup espresso coffee room temperature

1 pint whipping cream

12 mint sprigs.

Fresh raspberries for garnish.

### **Preparation Instructions**

In a food processor, pulse the walnuts & pecans with the brown sugar, cinnamon and melted 4 oz of butter. Press all into a 10" spring form pan for the crust. Over a bain-marie whisk the egg yolks and sugar until creamy. Set aside. In a glass bowl with a hand blender mix the egg whites until soft peaks form.

Over another bain-marie melt the chocolate and 6 ounces of the unsalted butter until creamy. Lower the heat and be careful not to over heat the chocolate. Add the espresso and the vanilla stirring all to mix well.

Whip one cup of the heavy cream and fold into the chocolate, add the creamy egg yolks, slowly fold in the egg whites and add some whipped cream. Keep folding until all mixed well.

Pour chocolate mix into the 10" spring form pan and cover the nut crust. Freeze until ready to serve. Thaw about 1 hour before serving. Cut into 12 slices. You can also put a dollop of fresh shipped cream on the top and a mint sprig. garnish with fresh raspberries.