



Hungarian Chocolate Torte

Ingredients

4 eggs
4 tbsps of castor sugar
125g dark chocolate melts
125g almond meal
300ml of whipped cream
Finally chocolate flakes for decoration

Method

Preheat the oven to 170°C.
Grease a 20cm spring form pan.
Melt the chocolate gently.
Separate the eggs, then beat the egg whites until firm and set aside.
Using an electric beater, combine the egg yolks and the sugar, until light and creamy.
Fold in the almond meal and the melted chocolate.
Gently fold into the mixture the beaten egg whites, starting with a little egg white at a time.
Pour the mixture into the spring form pan and bake for 30 minutes.
Test with a skewer to see if cooked.
Allow to cool.
Then split the cake in half.
Spread half of the whipped cream onto the bottom half of the cake, then replace the top half back onto the top of the cake.
Use the remaining cream to cover the top of the cake.
Finally decorate the top with chocolate flakes.