Whitworths

Chocolate & Amaretto Cheesecake Torte

INGREDIENTS

For the torte base...
100g **Whitworths Ground Almonds**
100g **Whitworths Chilean Orchard Prunes**
120g dark chocolate
70g unsalted butter
3 medium eggs, separated
70g caster sugar
25ml Amaretto liqueur

For the cheesecake layer...
150g white chocolate
500g full fat soft cheese
300g double cream
60g caster sugar
25ml Amaretto liqueur

For the topping...
130g dark chocolate, for shavings

Serves 8   Prep 1 hour   15-20 mins PLUS 3 hours chilling

READY...STEADY...BAKE

- Pre-heat your oven to 170°C/Fan 150°C/gas mark 3.

- Meanwhile prepare 8 x 7.5cm food presentation rings by... cut 8 tin foil squares large enough to wrap around the outside base of the rings, grease the foil then wrap around the outside. Grease and line the inside sides with baking parchment.

- For the torte base... soak the prunes in the amaretto liqueur for upto 30 minutes.

- Break the chocolate into pieces, place in a bowl with the butter, then place over a pan of simmering water.

- Heat for approximately 10 minutes, stirring occasionally, until the chocolate and butter have melted to form a smooth glossy sauce. Remove from the heat and allow to cool.

- Whisk the egg yolks and caster sugar in a bowl, until the mixture thickens and forms ribbon-like trails when the whisk is lifted from the mixture.

- Roughly chop the prunes then stir into the egg and sugar mixture. Stir in the melted chocolate and almonds until well mixed.

- Whisk the egg whites in a large clean bowl until they form soft peaks then fold into the chocolate mixture using a large metal spoon.

- Spoon the mixture into the prepared rings then bake in the centre of the oven for 20 minutes, until springy to touch. The torte will sink slightly as it cools down!

- For the cheesecake layer... melt the white chocolate over a saucepan of barley simmering water, once melted allow to cool.

- In a large bowl, soften the full fat soft cheese. In another bowl whisk the double cream until it forms peaks.

- Mix together the cream cheese, melted white chocolate, double cream and Amaretto, gently folding with a metal spoon.

- Divide this mixture between the chocolate torte rings, smoothing over the top with a spoon then chill for 3 hours.

- Serve with a pile of dark chocolate shavings in the centre (simply pull a sharp knife down the chocolate bar to form curls - or use a crumbled Flake on the top!).

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Happy Baking!