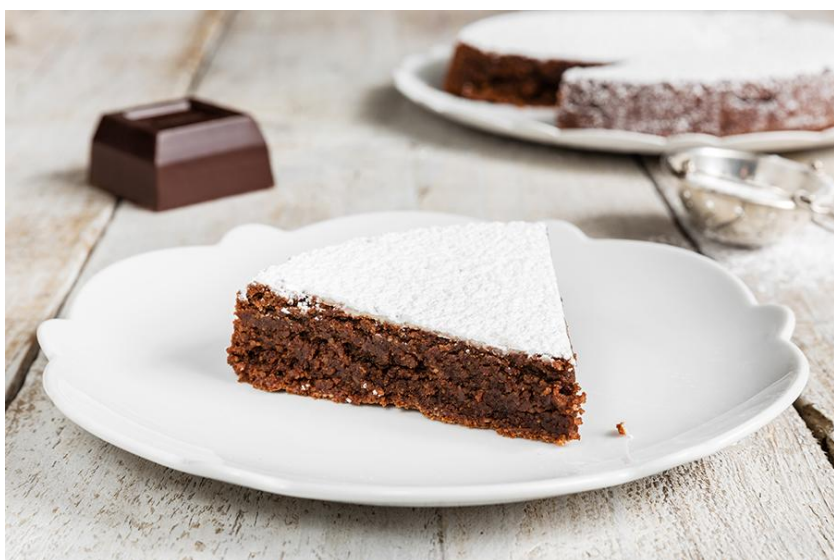


CAPRESE CAKE

Torta caprese is a chocolate-based dessert from the Campania region in Italy. Ideal for breakfast and as a snack, but also at the end of a dinner with friends. The strong point of this recipe is the soft fondant heart, which is always a success. The cake is easy to prepare and ready in under an hour. This quick dessert is suitable for everyone: it is gluten-free and contains just a few simple ingredients like butter, sugar and eggs. Of course, dark chocolate and almond flour are a must: a winning combination for a soft, unforgettable torta caprese.



INGREDIENTS:

125 g / 4½ oz butter
140 g / 5 oz sugar
140 g / 5 oz extra dark chocolate
70% cocoa
175 g / 6¼ oz eggs
1 pinch salt
175 g / 6¼ oz almond flour



Difficulty
EASY



Preparation
75 min



Portion
8

- 1 To prepare a torta caprese, start from the cake itself: using a planetary mixer, mix sugar, salt and butter at room temperature, so as not to form lumps. Add eggs, almond flour and - lastly - chocolate melted in a double boiler or microwave and left to cool in a bowl.

TIP

For best baking results and a soft consistency, leave the oven door ajar using a ball of foil or a wooden spoon as a *valve*. This lets the steam out.



- 2** Grease and flour a 20 to 22 cm / 7¾ to 8¾ inch diameter pan, and pour in chocolate mixture.



- 3** Bake at 170 °C / 338 °F for 45 minutes. When done, leave to cool, then decorate with a generous sprinkling of powdered sugar.

