

Ashford Castle Chocolate Torte

This is the Recipe for the Ashford Castle Signature Chocolate Torte.
The almonds help to keep the cake moist and Gluten free.

Chocolate sponge:

Ingredients:

250g pasteurised whole eggs
175g icing sugar
175g ground almonds
50g cocoa powder
40g melted butter
325g pasteurised egg whites
80g caster sugar

Method:

1. Place the eggs, melted butter, icing sugar, ground almonds and cocoa powder into a bowl and mix to combine.
2. Whisk the egg whites to soft peak, add the caster sugar.
3. Fold the egg white mixture into the almond mixture, add the melted butter.
4. Place the mixture into 2 x 12" square cake tin or round tins as desired.
5. Bake at 190°C for 28minutes.
6. Allow to cool

Dark Chocolate Cremeux

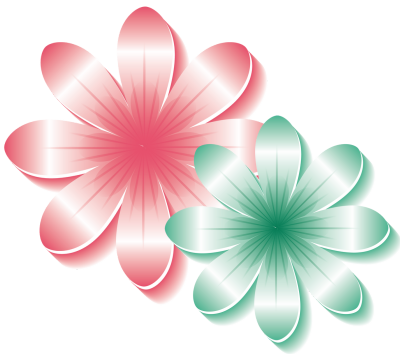
Ingredients:

Custard Base:

120g pasteurised egg yolks
75g granulated sugar
250g milk
250g cream
3 sheets gelatine
400g dark chocolate
(at least 60% Cocoa solids)

Method:

1. Prepare the custard base:
2. Soak the gelatine in cold water.
3. Place the milk and cream into a saucepan and heat gently.
4. Combine the egg yolks and sugar.
5. Pour the hot milk/cream mixture over the egg yolk and sugar mixture and whisk to combine.
6. Pour back into a clean saucepan.
7. Cook over a slow heat until the mixture reaches 82°C, (the mixture will continue to cook to 85°C off the heat).
8. Squeeze the excess water from the gelatine and add to the custard mixture.
9. Blend with a hand blender until smooth and creamy.
10. Add the dark chocolate.
11. Blend with a hand blender until smooth and creamy.
12. Chill overnight in a bowl.
13. Day 2 whisk mix in a bowl to a smooth consistency.



Assembly of Chocolate Torte:

1. Using a sharp serrated carving knife, divide the chocolate sponge in 2. You will have 4 sponges.
2. Weight the cremeux into 3 parts each weighing 365g and layer evenly between the 4 layers of sponge.
3. Allow to chill overnight.
4. Decorate with remaining creameux.



The height of your cake depends on the amount of sponges you make. You can layer 8 sponges to give a full height cake.