

Torta Caprese

Chocolate Almond Cake

150g butter
150g good dark chocolate
3 eggs, separated
125g caster sugar
1 tsp vanilla extract
200g ground almonds

Melt the butter and leave to cool

Line the base of a 21 cm cake tin with baking parchment and grease the sides.
Preheat the oven to 180C/gas 4/fan 160C.

Process or chop the chocolate until finely chopped but still with a little texture.

With an electric whisk, beat the egg whites until they form soft peaks.

In another, larger bowl, beat the yolks with the sugar until pale and thick. Fold in the chocolate, almonds, vanilla and melted butter, then fold the whites in.

Spoon into the tin and bake for about 45 mins, until just firm to the touch.

Turn out of the tin when cool.

