



BALLATORE



French Chocolate Torte

Ballatore Gran Spumante pairs wonderfully with many sweet treats, especially our French Chocolate Torte.

Dressing Ingredients:

8 oz semisweet chocolate, cut into pieces **1/3 cup sugar**
1/2 lb butter, cut into pieces **Pinch of cream of tartar**
3/4 cup almonds, toasted and cooled
1/8 cup cake flour
3/4 cup sugar
Pinch of salt

Directions:

Preheat oven to 325 degrees. Lightly butter a 9-inch cake pan. Using the pan as a stencil, cut out a circle of parchment paper and press it onto the bottom of the pan. Set aside.

In a medium saucepan melt together chocolate and butter over low heat, stirring occasionally to prevent burning. Process the almonds and cake flour in a food processor until finely ground. Whisk together egg yolks, 3/4 cup sugar, and salt in a medium bowl until pale yellow. Slowly whisk in the chocolate mixture, then the almonds.

In another medium bowl, whisk egg whites with the cream of tartar until frothy. Add 1/3 c sugar and continue to whisk until soft peaks form. The peaks should look like the curvy, pointy top of soft-serve ice cream. Using a spatula, gently but quickly fold egg whites





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into the chocolate mixture in three parts. Pour the batter into the pan and bake for 45-50 minutes, or until the center no longer jiggles and springs back when pressed lightly with a finger.

Let cool, then run a knife around the edge. Invert the cake onto a large plate and remove the parchment paper on the bottom. Carefully invert the cake again onto another large plate. The top of the cake will be cracked. Slice and serve.

Serves eight.

Suggested wine pairing: Ballatore Gran Spumante or Ballatore Rosso Spumante