



## Torta Caprese Italian Flourless Chocolate Torte

Oscar · 29/09/2024



### Prep Time

1 hr 30 mins

### Difficult

Medium

### Servings

2 hrs 15 mins

### Description

This amazing flourless chocolate torte has a silky fudgy texture. It's an impressive gluten-free chocolatey dessert that you can make ahead. Serve with unsweetened whipped cream and tart fresh berries.

### Ingredients

- 6 ounces dark chocolate (70% cacao)
- chopped into small pieces - 10 tablespoons unsalted butter
- at room temperature - 1 cup ground almond meal (also known as almond flour) - 2 tablespoons unsweetened cocoa powder - 1 tablespoon coffee liqueur - ½ teaspoon kosher salt - tiny pinch cayenne pepper (Optional) - 4 large eggs
- at room temperature - ¾ cup white granulated sugar - cocoa and powdered sugar for dusting top
- as needed (optional) - 1 cup fresh raspberries (Optional) - unsweetened whipped cream for serving (optional)

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Generously grease an 8-inch cake pan with butter
2. and place a round piece of parchment paper in the bottom. Dust the inside and sides with cocoa powder and knock out excess. Set aside. Place chocolate and butter in a mixing bowl
3. and place on top of a saucepan filled with 1 inch of water. Place on low heat until the butter and chocolate have melted. Remove from heat
4. and stir together with a spatula. Stir in almond meal
5. cocoa powder
6. coffee liqueur
7. salt
8. and cayenne until fully combined. Set aside. Combine eggs and sugar in a second bowl
9. and beat with an electric mixer
10. or whisk by hand until very thick and pale colored. Pour chocolate mixture into the egg mixture; fold in gently with a spatula until just combined. Transfer batter into the prepared pan. Tap pan on the counter to settle the mixture. Bake in the preheated oven until a wooden skewer inserted near the center comes out almost clean
11. 25 to 30 minutes. Let cool for 30 minutes in the pan before turning out onto a plate. Let cool to room temperature
12. before wrapping and transferring into the fridge to chill before serving. Before cutting
13. the top can be dusted with cocoa and/or powdered sugar if desired. Serve with unsweetened whipped cream and fresh raspberries. Chef John