



RECIPE & Images this page by Tukka Restaurant

Bittersweet Chocolate Torte with Native mint

Ingredients

- 500 grams dark chocolate
- 8 sprigs of native Mint (*Mentha diemenica*)
- 250 grams castor sugar
- 6 eggs
- 250 mls double cream
- 30 mls walnut oil

Line a spring form tin with silicone paper. Grease paper with oil.

Melt chocolate. Combine eggs, chopped mint and sugar. Whip to a sabayon.

Fold eggs into chocolate, once almost combined add cream and fold through.

Pour mixture into prepared tin and bake at 90°C for approx 1 ½ to 2 hours till set. Allow to cool on bench then refrigerate overnight.

Let Torte sit overnight for flavours to mature. To serve, cut with a hot knife for a smooth finish alongside a fresh sprig of mint and crème friache.



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