



CHOCOLATE PRUNE WALNUT TORTE

Makes 16 servings.

Chocolaty, moist, delicious and easy to prepare, this torte remains fresh, refrigerated for quite a few days. It also freezes very well.

You can make it more festive by serving it with berry sorbet or with fresh berry coulis or fresh berries.

INGREDIENTS

- ¼ tablespoon unsalted margarine for greasing the pan
- 8 ounces pitted prunes, chilled
- 2 tablespoons unbleached all-purpose flour (See Note)
- 8 ounces walnuts
- 8 ounces high quality imported semi-sweet chocolate
- 6 large eggs separated, at room temperature
- 2/3 cup sugar

PREPARATION

1. Preheat the oven to 400F
2. Grease the bottom and sides of a 10 x 2 ½ inch spring form pan with margarine, and then line it with parchment paper. Make sure that the paper extends a little over the rim to make it easier to lift after baking. Greasing the pan helps the paper adhere to it better.
3. Cut the chilled prunes into ¼ inch pieces. Transfer to a large bowl and mix with 2 tablespoons flour. (You can do this with your hands. The flour prevents the prunes from sticking together.)

4. Chop the walnuts medium fine in two batches in a food processor fitted with the steel blade.
5. Add to the prunes.
6. Cut the chocolate into small pieces and chop finely also in a food processor.
7. Add to the prunes/walnuts and combine well.
8. Beat the egg yolks, at high speed until stiff. Add the chocolate/prune/walnut mixture and combine well.
9. Beat the egg whites, at high speed until stiff. With a large rubber spatula, fold half of the whites into the mixture. Then reverse the process, pouring the mixture over the whites. Gradually fold the two together making a motion like a figure eight until combined well.
10. Spoon the batter into the prepared pan and smooth the top. Bake for 30 minutes. The top will be lightly brown and slightly firm to the touch.
11. Place on a wire rack to cool.
12. Refrigerating the torte will make it easier to slice.

NOTE

If you wish to serve this torte on Passover, you can use potato starch or almond flour instead of unbleached all-purpose flour.