



NOT JUST FOR HALF-TIME
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ANYTIME**

Squeeze more out of life.

Orange Chocolate Torte

Orange Sponge Cake

4 large eggs

2 tsp butter

120g castor sugar

4 tbs milk

1 ¼ cups self raising flour

1 ½ tbs orange rind

2 tbs orange liqueur

2 tbs orange juice

Chocolate Mousse Filling

300ml thickened cream

200g dark cooking chocolate

2 tbs orange liqueur

Orange Cream Filling

1 tbs orange rind

½ tbs orange liqueur

300ml thickened cream

¼ cup icing sugar



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Orange Chocolate Torte

Chocolate Glaze

100ml cream

200g dark cooking chocolate

Almond Praline

¼ cup slivered almonds

½ cup caster sugar

½ cup water

Method

Preheat oven to 180°C. Using a 20cm round spring tin, cover base and sides with baking paper and lightly grease.

In a separate bowl sift flour three times. Beat eggs with sugar until thick and foamy and sugar has dissolved (approx 10 minutes). Gently fold sifted flour into egg mixture and add orange rind. Place butter and milk in a saucepan and gently heat (not boiling), folding gently into the mixture.

Pour cake mixture in cake tin. Bake in moderate oven (approx 180°C) for 15-20 minutes.

Chocolate Mousse Filling: Heat the chocolate in a bowl over a pan of hot water, then set aside to cool stirring occasionally. Whip the cream until slightly thick and fold in the liquid chocolate and liqueur. Place in the fridge to cool prior to layering the cake.

Orange Liqueur Filling: Whip cream and sifted icing sugar in a small bowl until soft peaks form. Fold in orange rind and orange liqueur. Place in fridge prior to layering cake.

Chocolate Glaze: Heat cream in a small saucepan and add chocolate. Remove from the heat and whisk until chocolate is melted and mixture is smooth. Set aside to cool and stir occasionally.

Almond Praline: Line an oven tray with non-stick baking paper and scatter the almonds. Bake in a preheated oven for 2-3 minutes or until almonds are golden brown. Combine the sugar and water in a saucepan and stir over a low heat until sugar dissolves. Increase heat to medium and cook for approximately 8 minutes or until golden brown, brushing down the sides of the pan with a wet pastry brush. Remove from heat and pour over toasted almond. Wait to cool and break in pieces.

To assemble cake: Mix the orange juice and orange liqueur together. Slice the cake lengthwise into three layers. Using the spring tin, place the bottom layer in the tin, brush with orange liqueur mixture. Top with chocolate mousse filling. Place the second layer into the tin and brush with orange liqueur and top with orange cream filling. Brush top slice with remaining liqueur and place cake on top of cream filling. Refrigerate cake for several hours until firm.

Meanwhile, make the almond praline and chocolate glaze.

Carefully remove cake from tin, pour chocolate glaze over the top of cake and smooth with spatula until cake is evenly coated with glaze. Decorate with candied orange and almond praline.



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