



FERRERO ROCHER MINI CHOCOLATE TORTE

Duration:

🕒 1 Hour

Servings:

👥 6 people

Level:

●○○ Easy

Ingredients

INGREDIENTS	AMOUNT
Cooking chocolate broken into pieces	175g
Butter cut into cubes	175g
Caster sugar	100g
Dark brown sugar	60g
Whole eggs	2
Egg yolk	1
Almond flour	125g
Espresso powder	1/2tsp
Salt	1/2tsp
Chocolate frosting	200g

TOPPINGS

Ferrero Rocher

Ferrero Rocher Mini Chocolate Torte

1. Preheat oven to 200 degrees/180 degrees fan forced, then grease and line 20cm x 20cm tray.
2. Heat a saucepan of water and simmer, place chocolate and butter into a heatproof bowl and let the chocolate and butter melt, stirring occasionally, once melted, allow to cool slightly.
3. Meanwhile whisk together the eggs and sugar (hand whisk or stand mixer). Whisk for around 5 minutes until the volume has doubled in size.
4. Carefully add the cooled chocolate and butter mixture to the sugar and eggs and beat for 10 to 15 seconds – you do not want the air to be knocked out.
5. Using a big spoon/spatula fold in the almond flour, coffee and salt – do not over fold/stir but make sure the flour and mixture is combined – a few lumps are okay!
6. Pour the mixture into the prepared tray and carefully smooth the top with the spatula, scatter over the chocolate pieces and sprinkle the salt flakes.
7. Bake for 20min to 25min.
8. To check the chocolate torte is cooked, the top should be firm. Insert a skewer – if it comes out clean (or with a few crumbs) it's ready to take out!
9. Cool in tin: Place the tray in the fridge to firm up and use a small circle cookie cutter slightly bigger than a Ferrero Rocher to cut into circles.
10. Add a spoon of frosting to one cut brownie and place another on top. Add another dollop of frosting and place a Ferrero Rocher on top.