



THE WHITE HART
AT FYFIELD

Chocolate Torte with elderflower raspberries and crème fraiche

Makes 10 portions

INGREDIENTS

Torte:

250g Dark chocolate
50g Milk chocolate
160g Liquid glucose
380g Double cream
50g Elderflower cordial
50g Shortbread (see recipe below)
Cocoa powder to garnish

Shortbread:

60g Plain flour
50g Unsalted butter
25g Caster sugar
1 Egg yolk
8cm cake tin

Raspberries:

200ml Elderflower cordial
Punnet raspberries

RECIPE

To make the shortbread, blitz the flour, butter and sugar in a food processor until it forms breadcrumbs. Add the egg yolk to bring it together into a dough. Roll it out until it is half an inch thick and bake for 20 minutes on 170C until golden.

Place the dark and milk chocolate and glucose in a heatproof bowl. Place the bowl over a pan of hot water and simmer to melt the chocolate. Whip the double cream and elderflower cordial together until it forms soft peaks. Gently fold the melted chocolate and elderflower cream together.

Crumble the shortbread into chunks and scatter over the base of the tin. Spoon over the chocolate mixture and smooth so it is level. Chill until set.

For the raspberries, heat the elderflower cordial until it is reduced by half and forms a syrup. Allow to cool. Coat the raspberries in the elderflower syrup.

To serve, dust the torte with cocoa powder and slice. Place the slice of torte on a plate and garnish with the crème fraiche and raspberries. Enjoy!