



Dark Chocolate Torte

With a Warm Chocolate Mousse and a Mango and Rosewater Sorbet

Nailcote Hall shares this delicious and indulgent recipe for Warwickshire Living readers to try at home.

Sorbet

Ingredients: Serves 6

- 250ml Mango Puree
- 200ml Orange Juice
- 75ml Water
- 100g Sugar
- 30ml Rosewater

Dark Chocolate Torte

Ingredients: Serves 6-8

- 4 Egg Whites
- 6oz Sugar
- 500g Dark Melted Chocolate
- 1 Pint Double Cream Whipped to Soft Peaks
- 60ml Brandy
- 100g Digestive Biscuits
- 30g Butter

Warm Chocolate Mousse

Ingredients: Serves 6

- 250ml Milk
- 250ml Double Cream
- 100g Dark Chocolate
- 40g Cocoa Powder
- 40g Sugar
- 1 tsp Xanthum Gum

Method:

Sorbet

- Place water and sugar in a pan and bring to the boil, add the mango puree and orange juice.
- Bring back to the boil and add rosewater.
- Cool down and chill overnight to allow the flavours to infuse.
- Churn the following day in an ice cream machine and allow to set in a freezer.

Dark Chocolate Torte

- Crush biscuits with a rolling pin and add to the melted butter.
- Press into a 7/8 inch metal ring and put into the fridge to set for 30 minutes.
- Over a pan of simmering water, whisk the egg whites and sugar until firm peaks are formed.
- Fold in melted chocolate, followed by the whipped cream and brandy.
- Put into the lined ring and smooth over the top.
- Chill for 4 hours, then cut and serve.

Warm Chocolate Mousse

- Bring the milk and cream to the boil.
- Add the chocolate, cocoa and sugar and allow to melt, stirring all the time.
- Add the xanthum gum and stir for 5 minutes until thickened.
- Pass through a fine sieve.
- Pour into a cream whipper/cyphon. Charge with 1 CO₂ capsule and keep in a bain marie until ready to serve.
- To assemble the dish, allow the torte to come to room temperature and put on a plate.
- Add the warm mousse and pull across the plate. Top with a ball of sorbet, garnish and serve.

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