



Chocolate Almond Torte

5 oz. almond pieces, toasted
1-1/2 oz. brioche or enriched cake/bread
10 oz. dark chocolate
2 Tablespoons brandy
5 oz. unsalted butter, softened
5 oz. sugar
4 eggs
1 teaspoon vanilla
7 oz. mascarpone cheese
Cocoa and powdered sugar for dusting

1. Put toasted almonds and brioche in food processor and pulse to a coarse breadcrumb texture. Do not grind the almonds completely.
2. Grease a 9 inch spring form pan with butter and sprinkle with some of the almond mixture. Coat the sides and bottom of the pan. Tip any excess back into the mixing bowl and set aside.
3. Melt the chocolate in a microwave oven at 20 second intervals until melted. Stir in the brandy and set aside to cool slightly.
4. In the food processor bowl, cream butter and sugar until pale and light. Add melted chocolate, eggs, vanilla and mascarpone cheese. Add the remaining almond mixture and mix well. Pour into the pan. Preheat oven to 325°F.
5. Bake for 50-60 minutes just until set. Leave to rest in the pan for 30 minutes or more before cutting. Dust with cocoa and powdered sugar and serve.
6. The torte could be made ahead of time and refrigerated. Take it out of the fridge 2 hours before serving.