

Gluten Free Chocolate Espresso Torte

Recipe By *Chanie Nayman*



Cooking and Prep:  3 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

One of the perks of my job is that I can fill in the blanks and add recipes where they're needed. I also usually take the liberty of not giving myself recipes that will be time-consuming to create. Sometimes this backfires because what I think will be easy ends up taking forever, and then there's no turning back! This recipe took much trial and error to perfect, but we got it. You're going to love it!

Ingredients (12)

Batter

- 10 ounces (280 grams) baking chocolate
- 2/3 cup oil
- 2 tablespoons coffee granules, dissolved in 1 and 1/2 teaspoons boiling water
- 1 cup sugar
- 2 teaspoons **Gefen Vanilla**

- 4 eggs
- 2/3 cup Gefen Potato Starch
- 1/3 cup finely ground almonds

Ganache

- 6 ounces (170 grams) chocolate
 - 1/2 cup Gefen Almond or coconut milk
 - 2 tablespoons oil
 - 2 tablespoons coffee granules, dissolved in 1 and 1/2 teaspoons boiling water
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Start Cooking

Make the Cake

1. Preheat oven to 350°F (180°C). Line a 9- or 10-inch springform pan with Gefen Easy Baking Parchment Paper.
2. Melt chocolate, oil, and dissolved coffee in a double boiler. Remove from heat and let cool for approximately 10 minutes. Using a whisk, mix in sugar, vanilla, and eggs one at a time. Then add the potato starch and almonds.
3. Bake for 30 minutes, or until toothpick comes out with brownie pieces but not liquidy. Allow to cool.
4. Melt all ganache ingredients in a double boiler, stirring until combined. Pour ganache over cooled cake.

Credits

Photography: Hudi Greenberger.

Styling: Renee Muller.