

DESSERT

Dark Chocolate, Cranberry and Orange Torte with Spiced Mascarpone

A dense, flourless torte for the end of a big Christmas dinner: bitter chocolate, almond and orange, with a cranberry ripple and a cinnamon-spiced mascarpone.

PREP TIME	COOK TIME	SERVES
30 minutes	35 to 40 minutes, plus chilling	12 (23cm tin)

Ingredients and shop codes

Torte

250g dark chocolate (70%), chopped
Closest: 200584 Callebaut Dark Chocolate Calets (8x2.5kg; 200584s for a single 2.5kg bag)

200g unsalted butter
001056 Meadow Churn Unsalted Butter (40x250g) or 001055 Salted (40x250g)

6 eggs, separated
201563 5 Dozen Free Range Large Eggs or 202937 5 Dozen Free Range Medium Eggs

150g caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

100g ground almonds
203764 Country Range Ground Almonds (6x1kg)

Zest of 2 oranges
810574 Fresh Oranges (each)

1 tsp ground cinnamon
203626 Country Range Ground Cinnamon (4x450g)

Pinch of salt
204207 Maldon Sea Salt (1x1.4kg)

120g cranberry sauce, warmed (check label for gluten-free)
204962 Country Range Cranberry Sauce (1x2.5kg) or 204955 Riverdene Premium Cranberry Sauce (1x2.5kg)

Spiced mascarpone

300g mascarpone

50g icing sugar (check it is pure, not blended with wheat starch)
203487 Tate & Lyle Icing Sugar (4x3kg)

1 tsp ground cinnamon
203626 Country Range Ground Cinnamon (4x450g)

1 tbsp orange liqueur or orange juice
Closest: Juice option: 501257s Country Range Orange Juice (1x1L)

To finish

Fresh cranberries, sugar-frosted

Cocoa powder (pure)
203826 Country Range Cocoa Powder, Fat Reduced (2x1kg)

Orange zest
810574 Fresh Oranges (each)

Shop notes

- **Dark chocolate:** Confirm cocoa percentage and gluten-free status.
- **Cranberry sauce:** Check the label.
- **Icing sugar:** Check it is pure.

Method

1. Heat the oven to 170C (150C fan). Grease and line a 23cm springform tin with baking paper.
2. Melt the chocolate and butter over a bain-marie, stir smooth and cool slightly.
3. Whisk the egg yolks with half the sugar until pale. Fold into the chocolate with the ground almonds, zest, cinnamon and salt.
4. Whisk the egg whites to soft peaks, add the remaining sugar and whisk to stiff peaks. Fold a third into the chocolate to loosen, then fold in the rest gently.
5. Pour half the batter in the tin, dot with cranberry sauce, then add the remaining batter and swirl lightly.
6. Bake 35 to 40 minutes, until set at the edges with a slight wobble in the centre. Cool completely in the tin, then chill.
7. Beat the mascarpone with the icing sugar, cinnamon and liqueur. Serve slices with a quenelle of mascarpone, frosted cranberries, a dusting of cocoa and zest.

Chef's tips

- **Technique:** don't overbake. The torte firms as it chills, and a fudgy centre is the aim.
- **Make ahead:** bake up to 3 days in advance and keep chilled. Freezes well, portioned, for 1 month.
- **Plating:** cut with a hot, wiped knife for clean edges. Serve slightly cool, not fridge-cold.
- **Care home / texture-modified adaptation:** blend portions with extra mascarpone to a smooth mousse-style consistency (IDDSI Level 4). Check each portion for the specific diner's needs.
- **Schools:** replace the liqueur with orange juice. Contains almonds, so this is not suitable for nut-free school settings; offer an alternative dessert there.
- **Gluten note:** many chocolates, icing sugars and cocoa powders carry cross-contact warnings. Check every one.

Scaling

For 50+, bake in 4 to 5 gastro-sized trays (60 x 40cm trays serve approx. 24 to 30 portions each at 5cm x 6cm).

Allergens

Gluten-free when all ingredients are confirmed gluten-free. Contains **eggs**, **milk** (butter, mascarpone) and **tree nuts** (almonds). May contain **soya** (chocolate lecithin). Check liqueur and chocolate for traces.

Gluten-free only when every ingredient is confirmed gluten-free. Always check current labels and specifications at the point of purchase. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.