

Garsons

Growing since 1871

Strawberry Slices & Chocolate Torte



Rich **Chocolate** and **Almond Torte**, accompanied by delicious **Strawberries** and a drizzle of fruit puree... pure indulgence!



Strawberry Slices & Chocolate Torte



Ingredients - Serves up to 10

125g cooking chocolate, good quality
(min. 70% cocoa)
90g butter
40g light brown sugar

100g ground almonds

3 eggs separated

1 kg strawberries (Small punnet at Garsons PYO)

Cocoa powder, optional.

Pre-heat oven to 175 °C

Cooking Instructions

CHOCOLATE TORTE

1. Melt the chocolate and butter over a low heat, stirring until smooth.
2. Combine the melted chocolate and egg yolks with ground almonds and sugar; the mixture will be luxuriously thick and sticky.
3. Whisk egg whites until stiff.
4. Stir 3 tablespoons of egg whites into the chocolate mixture, then gradually fold in the remainder.
5. Line an 18cm (7inch) sponge tin. Pour mixture into tin.
6. Bake for 25 minutes at 175 °C.

SAUCE Wash and slice the strawberries, puree adding a little sugar to taste.

SERVE Dust a slice of Chocolate Torte with cocoa powder, serve with sliced strawberries and a drizzle of puree.

QUICK DESSERT IDEA



Visit Garsons Farm Shop to purchase *Lavender Syrup* by *Atkins and Potts*. Pour generously over sliced strawberries, add fresh, torn mint leaves. For the flavours to infuse leave to stand for 30 minutes. Serve with *Meringues* and *Ice Cream*, exquisite!



STRAWBERRY SEASON

Garsons **Pick Your Own Farm** grows the following strawberry varieties: *Elsanta*, *Symphony*, *Everest*, *Elan*, *Milan* and *Flamenco*. This enables a picking season lasting from **early June to October**.

All items are subject to availability

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