



## Flourless Chocolate Torte & Macaroon Praline:

Perfect for Passover



1h



2 Servings

The flourless chocolate torte is a classic. Versions of this dessert have earned a place at the Passover tables across the globe thanks to its lack of leavening and ease. But also because it's decadent, rich, and full of chocolate flavor. Here we switch things up a bit, adding a chewy coconut-almond praline topping. It's the perfect textural contrast to the fudgy torte.



## What we send

- 12 oz chocolate chips <sup>6,7</sup>
- $\frac{3}{4}$  oz unsweetened cocoa powder
- 10 oz granulated sugar
- $\frac{1}{4}$  oz espresso powder
- 1 oz sliced almonds <sup>15</sup>
- 1 oz honey
- 1 oz unsweetened, shredded coconut <sup>15</sup>

## What you need

- $\frac{1}{2}$  c unsalted butter <sup>7</sup>
- 3 large eggs <sup>3</sup>
- kosher salt
- $\frac{1}{4}$  c milk <sup>7</sup>

## Tools

- 8-inch cake pan
- rimmed baking sheet
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 490kcal, Fat 30g, Carbs 55g, Proteins 4g



### 1. Make batter

Preheat oven to 375°F with rack in the center. Oil an 8-inch cake pan; cut a circle of parchment paper to line bottom. Place  **$\frac{1}{2}$  of the chocolate chips** and  **$\frac{1}{2}$  cup butter** in a microwave-safe bowl; melt. Beat **3 large eggs** in a large bowl until well beaten, 1 minute. Whisk in **melted chocolate, cocoa powder,  $\frac{3}{4}$  cup sugar, 1 teaspoon espresso powder,** and  **$\frac{1}{4}$  teaspoon salt** until combined.



### 2. Bake torte

Pour **batter** into prepared cake pan. Gently bang pan on counter to remove any air bubbles. Bake torte on center oven rack until batter is just set and reaches 200°F internally, 22-25 minutes.



### 3. Cool torte

Remove **torte** from oven and allow to cool in pan for 5 minutes. Run a knife around the sides to loosen, then immediately turn out onto a cooling rack (the bottom is now the top!) Remove parchment and allow to cool completely.



### 4. Start topping

While **torte** cools, transfer **almonds** to a rimmed baking sheet. Bake on center oven rack until lightly golden, about 5 minutes (watch closely as ovens vary). In a small skillet, bring **honey** and **2 tablespoons each of sugar and water** to a boil. Reduce heat to medium-high and cook, stirring occasionally, for 2 minutes.



### 5. Finish topping

Add **almonds, coconut,** and **a pinch of salt** to **honey mixture**; cook, stirring constantly, until coconut is toasted, about 1 minute. Remove from heat and immediately spoon onto a parchment-lined baking sheet. Allow to cool completely, then coarsely chop. (**Pro tip:** immediately rinse your skillet with hot water to prevent caramel from sticking and making it easy for you to clean!)



### 6. Make ganache & serve

Once **torte** and **praline** are cool, heat  **$\frac{1}{4}$  cup cream or milk** in a small skillet over medium heat until just about to simmer. Reduce heat to low, then whisk in **remaining chocolate chips** until melted, 1-2 minutes. Pour **ganache** over **torte**, then top with **almond coconut clusters**, and **flaky sea salt**, if desired. Allow to cool and set before slicing. Enjoy!