Description

This decadent recipe was developed specifically for The Olive Tap by Antonio Bertke, Professional Chef in Chicago, Illinois. Antonio first developed this recipe while working at a Disney restaurant and has adapted it to perfection using The Olive Tap's Dark Chocolate Balsamic Vinegar and Sorrento Orange Olive Oil. Antonio raved about the results mentioning this cake is significantly more moist than his original using butter! Bon Appétit! Antonio and The Olive Tap

Ingredients:

- 16 oz. Ghiradelli's 60% Dark Chocolate
- 8 eggs
- 1 t. vanilla extract
- 1 1/2 C. The Olive Tap's Sorrento Orange Fused Olive Oil
- 8 oz. orange juice
- 2 C. sugar
- Parchment paper

For the Ganache:

8 oz. Ghiradelli Dark Chocolate
1 C. heavy cream
4 oz. The Olive Tap's Dark Chocolate Balsamic Vinegar, 3 Leaf Plus Quality

Directions:

For the Torte:

1.
   Melt the chocolate with indirect heat using a double boiler. Stir in Sorrento Orange Olive Oil. In a separate pan, bring orange juice and sugar to a boil, stirring until all of the sugar is dissolved. Add orange juice mixture into the chocolate, stir and set aside.

2.
   In a separate bowl lightly beat eggs and vanilla. Slowly add it to chocolate mixture and whisk until mixture is smooth. Grease a 8? cake pan with Sorrento Orange Olive Oil and line pan with parchment paper. Pour mixture into the pan and place pan in a larger pan with water (water bath) in the oven. Cook at 300 degrees for 1 hour and then turn the oven up to 325 and cook for an additional 20 min or until toothpick comes out clean.

3.
   Remove torte from water bath and let it come to room temperature. Flip cake onto a platter and let it chill.

For the Ganache:

1. Bring heavy cream to a simmer. Add chocolate and stir until melted and smooth. Add Dark Chocolate Balsamic Vinegar to ganache and whisk until it's combined.
2. Top torte with ganache and let it chill. Slice cake with a warm, clean knife and top with powdered sugar. Let cake sit out at least 30 minutes before serving.

An Olive Tap Original developed by Antonio Bertke, Professional Chef
Recipe originally appeared at https://theolivetaprecipes.com/recipes/sorrento-orange-flourless-chocolate-torte/

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