

100% EMPLOYEE OWNED



VALRHONA

Dark Chocolate

WAFERS

62%
COCOA

Smooth, rich dark chocolate
with a hint of sweetness.

NET WT 16 OZ (1 LB) 454g

Chocolate Truffle Torte

MAKES ONE 13" x 4" RECTANGLE, 8" SQUARE, OR 9" ROUND TORTE

Dense, fudgy, and extremely rich, Valrhona Dark Chocolate Wafers make this a great dinner party dessert!

CAKE

- 1 scant cup (142g) Dark Chocolate Wafers
- 8 tablespoons (113g) unsalted butter, at room temperature
- ¾ cup (149g) sugar
- ½ teaspoon salt
- 1 teaspoon espresso powder
- 3 large eggs, at room temperature
- ½ cup (43g) unsweetened cocoa powder

FILLING

- 1 ¼ cups (283g) heavy cream
- 1 ¾ cups (283g) Dark Chocolate Wafers

DIRECTIONS

Lightly grease a 13 ¾" x 4 ½" rectangular tart pan; or line 8" square pan or 9" round pan with greased parchment. Preheat oven to 375°F.

For the cake: Melt chocolate and butter together. Transfer to mixing bowl. Add sugar, salt, and espresso powder. Mix in eggs, beating briefly until smooth. Stir in cocoa powder until just combined.

Spoon into prepared pan. Bake for 22-25 minutes. Cool in pan 5 minutes. Loosen edges of pan and turn out onto a serving plate. Cool completely.

For ganache filling: Heat cream just until it simmers. Remove from heat, and add Dark Chocolate Wafers, stirring until smooth. Let cool to room temperature. Spread half evenly over top and sides of tart.

Scoop teaspoon-sized bits of remaining ganache, place on parchment or waxed paper, and chill 1 hour. Shape bits into balls and roll in cocoa powder to make truffles. Decorate the torte with the truffles as desired.

BEST IF USED BY:

Nutrition Facts

30 servings per container
Serving size **5 pieces (15g)**

Amount per serving
Calories 80

% Daily Value*

Total Fat 6g **8%**

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 6g **2%**

Dietary Fiber 1g **4%**

Total Sugars 5g

Includes 5g Added Sugars **10%**

Protein 1g

Vitamin D 0mcg **0%**

Calcium 10mg **0%**

Iron 0.5mg **2%**

Potassium 10mg **0%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: COCOA BEANS, SUGAR, COCOA BUTTER, SUNFLOWER LECITHIN (EMULSIFIER), NATURAL VANILLA EXTRACT.

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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
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