



Blossom water & chocolate hazelnut torte

Ingredients

- 100g almonds, roasted & ground
- 150g hazelnuts, roasted & ground
- 250g unsalted butter
- 250g caster sugar
- 5 eggs
- 2 Tbsp blossom water
- 700g Turkish delight, cut into small pieces
- 100g dark chocolate

METHOD

- Pre-heat oven to 180°C, and grease and line a 22cm round cake tin.
- Whisk the butter and sugar into a stiff and creamy texture (make sure sugar has dissolved).
- Separate the eggs and add the yolks to the mixture one at a time.
- Add the almonds and hazelnuts slowly and fold into the mixture, before gently pouring in the blossom water.
- Whip the egg whites until stiff and add carefully.
- Heat the chocolate in a bain-marie and fold gently into the torte mix. Finally, add the Turkish delight pieces.
- Pour the mixture into the tin and bake for 1 hour and 45 minutes at 180°C.