



MR HANS

FRESH FAMILY FOOD

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PDF of Recipe

MR HANS says it's ...



Very Easy to Ambitious

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Chocolate Orange

Truffle Pie (v)

or

Toblerone and Raspberry Torte (v)

Prep Time: 5 Mins

Chilling Time: 45 Mins

Serves 4 to 6

INGREDIENTS FOR PIE:

- 20cm Sweet Pastry Case
- 150g of Orange Chocolate
- 100g Dark Chocolate (80% cocoa solids)
- 300ml Double Cream
- 1 x Orange for Zesting (optional)



EQUIPMENT:

- Saucepan

INGREDIENTS FOR TORTE:

- 20cm Sweet Pastry Case
- 150g of Milk Chocolate Toblerone
- 100g Dark Chocolate (80% cocoa solids)
- 300ml Double Cream
- 200g Fresh Raspberries



CHEAT INGREDIENTS:

- Pre-formed Sweet Pastry Case
- Terry's Chocolate Orange

WHY THESE CHEATS?

"These recipes are so similar, I have combined them on one page. You can of course make your own pastry, but this recipe takes just 5 minutes to prepare using a shop bought Pastry Case. My choice is to use the Dark Chocolate Orange or Milk Toblerone" - MR HANS

EXTRAS:

- Vanilla Ice Cream
- Slice of Orange
- Cocoa for Dusting
- Sprigs of Mint

METHOD:



I think you will be amazed at how quick this dessert is to prepare and is definitely one for the kids to learn. With it being only 5 minutes to prepare and 45 minutes to chill, this is one of the quickest decadent desserts you will ever make. The dessert is best eaten when at room temperature. Removing it from the fridge 30 minutes before serving will ensure the best results.

HOW TO PREPARE

- For the Pie, leaving the Sweet Pastry Case in its foil tin, zest in 1 orange across the base
- For the Torte leaving the Sweet Pastry Case in its foil tin, place a layer of the raspberries across the base
- Add the Cream and both types of Chocolate to a Saucepan, heat slowly stirring in the chocolate until melted and fully combined (The cream mixture should not go above 35°C)
- Remove from the heat and pour the mixture into the Sweet Pastry Case
- Smooth over the top with a pallet knife if necessary
- Place in the fridge until you need to serve (remove 30 minutes prior to serving)
- Decorate or dust accordingly with a twisted slice of Orange or Fresh Raspberries and a sprig of mint (See images above)
- The dish is now ready to serve

TEMPERATURES

Conventional Oven - None

Serve with a scoop of Vanilla Ice Cream on the side