

## Panettone Chocolate Torte



*Christmas is a time of pure indulgence. But instead of giving your customers the same, traditional puddings, why not be alternative and try something different?*

**Serves:** Makes a 10-inch round family-sized cake ring, or 11 individual 70mm x 3.5mm dessert ring portions

**Profitability:**

**Steps:**

Turn the whole panettone into fine breadcrumbs, add ground almonds and set aside in a large bowl

Take a medium saucepan, add butter and place over a medium low heat to melt. Add dark chocolate and melt with the butter

In a bowl, combine eggs and sugar with vanilla pod seeds and whisk together to create a smooth wet vanilla mixture. Add mascarpone and whisk until smooth. Add the melted chocolate and butter mix and stir through

Pour wet mix onto the crumbed panettone and almonds. Using a spatula, fold the whole mixture together until a paste is formed

Fill piping bags with mixture and set aside

Grease the cake or dessert rings with butter/one spray baking oil. Pipe mixture into rings and fill to the top

Level tops and sprinkle with flaked almonds

Add the uncooked torte mix to the oven and bake at 165°C for about 35 minutes to cook (family

size), and 14 minutes for the individuals

Puddings are done once they reach a temperature reading of 87°C - this allows for reheating at a later time or for service

To add an extra fruity citrus hit, take the Seville orange marmalade and let it down with a little water. Heat it up and use to glaze the torte and let it shine

To serve - heat up in a microwave, and serve with an ice cream made with a cream liquor such as Amarula or Baileys

**Ingredients:**

Panettone 500g

Ground almonds 150g

Unsalted butter 165g

Caster sugar 150g

Dark chocolate 400g

Eggs 4

Vanilla pod 1

Mascarpone cream cheese 200g

Seville orange marmalade 150g

Flaked almonds 25g

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