

# Vegan Chocolate Torte

Makes 10inch tart

## INGREDIENTS

### Pastry

50g caster sugar

Pinch of salt

120g vegan butter cold (cut into small) cubes

5 tbsp cold water

### Filling

300 g dairy-free dark chocolate chopped into small pieces

250 ml soya cream (or other plant-based cream)

1 tsp vanilla extract (you can use some orange extract or your favourite liqueur instead)



**You will need**

Pastry

- \* 260g all-purpose flour
- \* 50g caster sugar
- \* Pinch of salt
- \* 120g vegan butter cold (cut into small) cubes
- \* 5 tbsp cold water

Filling

- \* 300 g dairy-free dark chocolate chopped into small pieces
- \* 250 ml soya cream (or other plant-based cream)
- \* 1 tsp vanilla extract (you can use some orange extract or your favourite liqueur instead)



**To make the pastry:**

Mix all dry goods in a bowl together, then add the cubes of butter and rub through your fingers to form bread crumb consistency. Add the water 1 tbsp at a time and bring together to form a dough, turn out on to a work top and work the dough together. Wrap in cling film and refrigerate for 30mins.

Roll the pastry and lay into a 10" loose bottom tart tin. Prick the base of the tart with a fork and Blind bake for 15 minutes, remove baking beans and cook for about 10 minutes longer.

Let the baked crust cool completely before lifting out of the pan and adding the filling.



**To make filling:**

Heat the cream in a medium size saucepan. Just before it starts to boil, remove from the heat. Stir in the vanilla extract and the chocolate. Continue stirring until the chocolate has fully melted. Taste test and add a touch more extract or liqueur if needed. Pour into the cooled pastry case and allow to chill in the fridge for 2 hours minimum (over night if possible)



## METHOD

### To make pastry

Mix all dry goods in a bowl together, then add the cubes of butter and rub through your fingers to form bread crumb consistency. Add the water 1 tbsp at a time and bring together to form a dough, turn out on to a work top and work the dough together. Wrap in cling film and refrigerate for 30mins. Roll the pastry and lay into a 10" loose bottom tart tin. Prick the base of the tart with a fork and Blind bake for 15 minutes, remove baking beans and cook for about 10 minutes longer. Let the baked crust cool completely before lifting out of the pan and adding the filling.

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Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush

We cannot wait to see your creations!



a group of individual inns