



VEGAN CHOCOLATE TORTE

Preheat 160°C | Cooking time 30-45 min

Go on, treat yourself! This vegan chocolate torte is quintessentially tasty and *relatively* guilt free. Unleash your inner monster and devour this dairy free little wonder.

Ingredients

255g tub Bute Island Original Creamy Sheese
400g Digestive biscuits (Hobnobs work well too)
200g melted Vegan margarine
300ml Vegan cream whipped
150g Vegan dark chocolate
100g Caster sugar
Grated rind of 1 lemon
2 tbls of agar-agar flakes

Cooking Method

Crush digestive biscuits with a blender and mix with the melted margarine. Put into a round flan tin with removable bottom 25cm/10". Pat the mixture down firmly to make a base. Put in the fridge whilst making the filling.

Beat the Sheese in a non stick saucepan until creamy, sprinkle the agar flakes over the Sheese and stir. Bring to a simmer stirring occasionally until the flakes dissolve.

Meanwhile melt the chocolate. Whip the cream, sugar and lemon rind until it is thick. Add the melted chocolate and Sheese mixture and whip together.

Fill the flan with the mixture and place in a preheated oven 160°C for 30 min.

Chill well before serving, take the cake out of the tin and decorate. You can served it sliced, sprinkled with a little sieved icing sugar, with a few slices of kiwi fruit.

Alternatively, if you want a really deep Torte, try using a smaller flan tin and cook for an extra 10-15 min until the top is firm.

