



Individual Chocolate Almond Decadence Tortes
Featuring: Ghirardelli® Chocolate Decadence Torte 732-6122
Yield: Makes 27 tortes.

INGREDIENTS

Torte:

54 oz (3 large pouches) **Ghirardelli® Chocolate Decadence Torte Batter 732-6122**

24 oz (12) eggs

12 oz (1 1/2 cups) butter, melted

36 oz (9 small pouches) ganache fudge topping (enclosed)

1 1/2 tsp almond extract

METHOD

Torte:

Place torte mix, eggs, melted butter and almond extract in mixer bowl. Add 3 pouches ganache fudge topping. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Using #8 scoop, scale batter into 27, generously buttered and floured, six ounce ramekins (3 1/2 oz batter each). For standard oven, bake at 350°F 25-30 minutes; for convection oven, bake at 300°F 20-25 minutes. Cool in ramekins on wire rack 15 minutes. Run knife around edge and invert onto sheet pan.

Ganache:

Warm remaining six pouches ganache fudge topping by placing unopened in hot tap water 4-5 minutes. Remove from water and knead pouches 6-8 times to soften ganache. Cut top off pouches and squeeze ganache fudge topping onto warm individual tortes, allowing it to drip down sides. Gently smooth top and sides. Cool completely before serving. Garnish top with sliced almonds, if desired.