



## TORTA CAPRESE CAPRI CAKE

*Torta Caprese or Capri Cake is a wonderfully fragrant and deliciously moist cake made with chocolate and almonds and without the slightest hint of flour. This is the recipe handed down through two generations and enjoyed by our family and friends both here and in Italy.*

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## TORTA CAPRESE CAPRI CAKE



### Region

Capri, Italy.

Ingredients available at [Mediterranean Foods](#)

### Ingredients

- 150g Dark Belgian chocolate
- 250g Ground almonds
- 200g Butter
- 200g Sugar
- 6 Eggs (separated)

1. Cream butter and sugar and add egg yolks, add melted chocolate and ground almonds. Fold in beaten egg whites.

2. Line shallow baking tin with buttered greaseproof paper. Bake at 180°C for about one hour.

3. Torta Caprese is cut into wedges and served with a dusting of icing sugar. As a dessert one can add vanilla ice cream or whipped cream on the plate.

*Buon Appetito!*



WE WOULD LOVE TO SEE THE RESULTS!  
SHARE YOUR DISH AND TAG US!

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