

Vegan 101 Recipe Sheet 5

Chocolate Torte

Serves 10

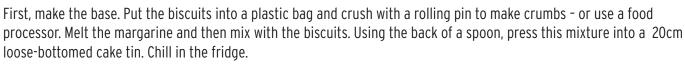
For the base

75g vegan margarine like Vitalite or Pure 200g vegan biscuits such as Hob Nobs

For the top

500g silken tofu 250g plain vegan chocolate, broken up Agave nectar or icing sugar to taste – around 1 tbsp 1 tsp vanilla extract

Toasted flaked almonds and dried raspberries to decorate (optional)



Melt the chocolate in a bowl over a pan of water that's just simmering, making sure the bowl doesn't touch the water. Drain the tofu and blend until smooth using a hand blender or food processor. Blend in the melted chocolate, vanilla essence and sweetener. Taste and add more sweetener if needed.

Pour the chocolate mixture onto the base, cover tightly with foil and chill for around two hours.

When you're ready to serve, remove the sides of the tin, leaving the torte on the base and slide on to a serving dish. Decorate with the nuts and raspberries and, if you like, serve with vegan ice cream or cream.

