



## 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)



First, make the base. Put the biscuits into a plastic bag and crush with a rolling pin to make crumbs - or use a food processor. Melt the margarine and then mix with the biscuits. Using the back of a spoon, press this mixture into a 20cm loose-bottomed cake tin. Chill in the fridge.

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.