

Chocolate Ganache Torte

Swick

Serves 1 | Active Time: 1 hour | Total Time: 2 hours

Step 1: Preparing the Crust

- 1 1/2 cups raw pecans
- 3 tbsp maple sugar
- 1/2 tsp sea salt
- 1/2 tbsp cinnamon
- 1/4 tsp chipotle powder
- 1 tbsp coconut butter (optional)*

Combine the pecans, maple sugar, salt, cinnamon and chipotle powder in a food processor fitted with the metal blade. Process to just blend. Add the coconut butter, if using, and process until the mixture is finely minced, but not a paste. The consistency should resemble a graham cracker crust.

Scrape the mixture into a 9-inch fluted tart pan. Using your hands, press the crust into the pan, taking care that the crust is in an even, firm layer over the bottom and up the sides of the pan. Set aside.

*Note: The coconut butter and/or coconut oil can be used to help bind the crust a bit.

Step 2: Preparing the Filling & Assembling the Tart

- 1/2 cup raw almond butter
- 1/2 cup Date Paste
- 1/4 cup agave nectar (or substitute maple syrup)
- 4 tbsp coconut butter*
- 1 1/2 tbsp tamari
- 1 vanilla bean, scraped
- 1 cup raw cacao powder
- 1/2 to 1 cup filtered water

Place the almond butter, date paste, agave, coconut butter, tamari, and vanilla bean in a high-speed blender or food processor fitted with the metal blade. Process to just blend. Add the cacao powder and about half of the water and process until smooth, adding water as needed. The final mixture should still be quite thick, so do not add too much water — less is more. This will ensure the torte sets nicely. The amount of water you will need will depend on how thick your date paste was and the type of blender or machine you used.

Here is a recipe for making your own Date Paste.

If using a high-speed blender, fold the mixture occasionally with a rubber spatula to avoid overheating and for optimum smoothness. This will insure that you do not wear out the blender engine. If it's very difficult to blend, add a touch more liquid.

Pour the chocolate filling into the tart crust. Transfer to the freezer and chill for about about 20 minutes to firm up or, refrigerate for about 1 hour or until fully set.

*Note: The coconut butter (or oil) hardens at cooler temperatures, so it helps the torte set up.

To make this filling into a pudding rather than a torte, use only 2-3 tbsp of coconut butter and add a bit more water. Serve in small bowls, chill and then garnish with your favorite topping.

Step 3: Serving the Torte

To serve the torte, dust a plate with cocoa powder, if desired, and place a slice of the torte in the center of the plate.

Note: The best way to slice the torte is to fill up a tall jug with really hot water. Place your slicing knife into the hot water for a few seconds and then remove the knife, wipe away the water and then make a cut into the torte with the hot knife. Repeat this step for every cut you make — this will ensure a much cleaner cut.

If desired, serve with a scoop of Black Cherry & Black Pepper Sorbet , or drizzle with some Cashew Cream and top with shaved chocolate.