

## DOUBLE CHOCOLATE TORTE



0 made it | 0 reviews



A.M.D Sampath



Soraiya Mareena Dole

A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.

- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### DOUBLE CHOCOLATE TORTE

##### For the Crispy base

- 100g Rice Crispies
- Chocolate cake crumbs to bind
- 50g melted milk chocolate
- 5 Marie biscuits, crushed

##### Chocolate Mousse

- 200ml semi whipped cream
- 100g Courveture 98% dark chocolate
- 100ml liquid glucose
- 100g sugar
- 100ml water



- 10g gelatin

## **Methods and Directions**

### **DOUBLE CHOCOLATE TORTE**

#### **For the Crispy base**

- Combine all ingredients and roll on to a tray.

#### **Chocolate Mousse**

- Boil sugar, water and glucose together and set aside to cool.
- Fold the chocolate and whipped cream together in a bowl.
- Add the cooled mixture of sugar, water and whipped cream.
- Fold in the melted gelatin.
- Pour into a tray.
- Chill until set.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 27/04/2025