

# Flourless Chocolate Torte

Yield: 13 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-hazelnut-chocolate-torte-recipe>

## Ingredients:

- unsweetened cocoa powder for dusting
- 15 ounces bittersweet chocolate finely chopped
- 18 tablespoons unsalted butter cut into small pieces
- 7 egg yolks
- 9 tablespoons granulated sugar
- 1 1/2 tablespoons brewed espresso or dark rum, optional
- 1 1/2 teaspoons vanilla extract
- 1 pinch salt
- 5 egg whites at room temperature
- 3 cups raspberries
- confectioners sugar for dusting

## Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 155 milligrams
4. Fat: 29 grams
5. Fiber: 5 grams
6. Protein: 5 grams
7. SaturatedFat: 17 grams
8. Sodium: 55 milligrams
9. Sugar: 29 grams

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