



Raspberry Truffle Torte

Featuring: Ghirardelli® Chocolate Decadence Torte Mix 732-6122

Yield: Two, 16" tortes.

Imagine the combination of rich chocolate balanced by a sweet and slightly tart raspberry mousse, whipped to light and airy perfection. Then imagine your guests coming back again and again.

INGREDIENTS

Torte:

54 oz (3 large pouches) **Ghirardelli® Chocolate Decadence Torte Mix 732-6122**

24 oz (12) eggs

12 oz (1 1/2 cups) butter, melted

3 small pouches ganache fudge topping (enclosed)

Filling:

12 oz (1 1/2 cups) heavy cream

18 oz (3 cups) **Ghirardelli Classic Vanilla White Chips 64104**

6 oz (3/4 cup) heavy cream, whipped to soft peaks

8 oz (1 cup) raspberry puree or melted raspberry preserves

Topping:

6 small pouches ganache fudge topping (enclosed)

1 lb fresh raspberries (optional)

EQUIPMENT

Two, 16x12x1-inch nonstick half sheet pans

METHOD

Torte:

Place torte mix, eggs and melted butter in mixer bowl. Add three pouches ganache fudge topping. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Divide torte batter between two, generously greased 16x12x1-inch half sheet pans (45 oz batter each pan). Bake in a convection oven at 300°F for 20-25 minutes. Cool completely.

Filling:

Place the heavy cream in a saucepan and bring to just a boil. Pour over chocolate and gently whisk to incorporate. Cool to room temperature. Gently blend whipped cream in two stages. (Blend one-third of the whipped cream into the white chocolate mixture to lighten; then gently fold in the remaining cream). Fold in raspberry puree.

To Assemble:

Slice each cake into three, 16x4-inch strips. Spread 11 oz filling onto top of cake strip. Repeat with remaining cake strips (one completed cake is three cake layers and two layers of filling). Wrap with plastic wrap and freeze two hours or until set. Warm six ganache fudge topping pouches unopened in hot tap water 4-5 minutes. Knead pouches to soften ganache and pour over torte. Garnish with raspberries.