

Rabbit Hill



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Brian & Leslie Mulcahy, Innkeepers/Owners

CHOCOLATE ORANGE TORTE

INGREDIENTS:

1 lb. butter
18 oz. dark sweet chocolate, chopped
1 cup sugar
8 eggs
2 tsp. orange juice
1 tsp. orange extract
Zest of 1 orange

METHOD:

Melt butter, remove from heat, and stir in chopped chocolate.

Mix eggs and sugar in a bowl. Add orange zest, extract, and juice. Add in the chocolate and butter mix and stir.

Pour into a greased 8x12 inch cake pan. Bake in a water bath at 325°F for about 1 hour. Chill completely before unmolding and cutting into petit four-sized pieces.

This same recipe can be used to make a larger dessert torte. Substitute the square cake pan for a 10" round pan. When cooled, cover with chocolate ganache and whipped cream.

To make the chocolate ganache, bring 1 cup of heavy cream to a boil. Stir in 10 oz. of chopped dark sweet chocolate.

from the recipe files of

RABBIT HILL INN

Pastry Chef