

## T E N D I N G the T A B L E

### *Chocolate Olive Oil Torte with Cardamom, Pears and Hazelnuts*

Makes 1 9-inch cake

#### INGREDIENTS

$\frac{3}{4}$  cup bittersweet chocolate chips  
 $\frac{2}{3}$  cup California Olive Ranch Arbosana Olive Oil  
 $\frac{3}{4}$  cup coconut sugar  
1  $\frac{1}{4}$  cup almond meal  
3 eggs, divided  
1 teaspoon vanilla  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon ground cardamom  
2 Anjou pears, thinly sliced  
 $\frac{1}{2}$  cup hazelnuts, chopped

#### PROCEDURE

Preheat the oven to 350° F.

Line the bottom of a 9-inch springform pan with parchment. Grease the pan lightly with olive oil.

In a double boiler set over simmering water, melt the chocolate. Meanwhile, in a medium bowl, combine the olive oil, coconut sugar, almond meal, egg yolks, vanilla, salt and cardamom. Stir well to combine. Once the chocolate is melted add it to the bowl and mix to combine.

In the bowl of stand mixer fitted with the paddle attachment, whip the egg whites until stiff peaks form.

Fold the egg whites into the batter until completely incorporated and smooth.

Transfer the batter to the prepared pan and smooth the top with a spatula. Arrange the sliced pears on top and sprinkle with the chopped hazelnuts.

Bake for 40-45 minutes or until a toothpick inserted into the middle comes out mostly clean.

Allow to cool before serving.