

Triple Chocolate Espresso Hazelnut Frozen Torte

Swick

Serves 1 | Active Time: 1 hour | Total Time: 5 hours

Step 1: Making the Crust

- 1/4 cup almonds
- 1/4 cup hazelnuts*
- 1/2 cup cacao powder
- 4 dates, soaked until soft (reserve soaking liquid)

To make the crust, place all ingredients in food processor, pulse until coarsely chopped.

Note: To get more flavor out of raw hazelnuts, place them into a dehydrator set to 115°F for two hours before using.

When done, the mixture should hold together when pinched between your fingers. If it does not, add the reserved soaking liquid, by the teaspoon, until it does.

Step 2: Making the Filling

- 1/2 cup hazelnut butter
- 2 avocados
- 1 cup hazelnut milk (or almond milk)
- 1/2 cup cacao powder
- 1/2 cup raw agave or liquid sweetener of choice*
- 1 tablespoon espresso powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon sea salt

To make the filling, start by making the hazelnut butter. Place 1 cup of hazelnuts into a food processor. Process until the fats release and you have a nice, soft butter. You will have to scrape down the sides of the food processor often.

Place all of the ingredients into a food processor and process until well blended. There should be no chunks of avocado remaining. Pour the mixture over the crust and freeze for at least 3 hours, or until set.

Note: Maple syrup works well in this recipe; however, it is not considered raw. That being said, it is still often used in raw desserts.

Step 3: Making the Ganache

- 1/2 cup raw agave syrup or liquid sweetener of choice
- 1/2 cup cacao powder
- 1/4 cup coconut oil, melted
- 2 teaspoons espresso powder
- 1/2 cup chopped hazelnuts

To make the ganache, whisk together agave, cacao, coconut oil and espresso powder. Stir in the hazelnuts.

Step 4: Finishing the Torte

- 1/4 cup chopped hazelnuts

To finish, evenly spread the the ganache over the set filling and top with the remaining nuts.

Return the torte to the freezer until completely set.

To serve the torte, use a long slicing knife, warmed in hot and then dried, to get a nice clean slice.