

HURLEY'S RESTAURANT & BAR
Yountville, California

Vairhona Chocolate Almond Torte
paired with
2000 Larkmead Cabernet Sauvignon

Macerate 1 lb. tart dried cherries in 1-1/2 cups warm brandy for 1 hour
Beat 1 lb. butter until soft
Slowly add and continue beating:

1 lb. 5 oz. almond paste
Adding one egg at a time, incorporate:

11 eggs
At low speed, add in:

12 oz. cocoa powder
Stir in:

1 lb. chopped chocolate

macerated cherries

½ cup macerating liquid

Pour into greased pan. Bake in preheated 300 degree oven for 11 to 15 minutes or just until the top is set. Do not overbake. Cool completely before removing from pan.

Serve warm with vanilla crème fraiche

Vanilla Crème Fraiche:

1-1/2 cups crème fraiche

1 cup heavy whipping cream

¼ cup granulated sugar

seeds from ½ vanilla bean

Beat all ingredients together until mixture forms soft peaks