



Chocolate, Chestnut and Almond Cake (serves 8-10)

- 75gr olive oil
- 75gr almond butter
- 200gr vacuum-packed chestnuts(1), crumbled by hand
- 1/2 cup agave syrup
- 180gr organic whole blanched almonds (soak in water for a few hours before peeling), medium ground in a food processor
- 200gr Green and Black's cooking chocolate, roughly chopped
- 5 large eggs, separated

Preheat the oven to 160C/Gas 3. Take a 24cm spring-form pan, line the bottom with greaseproof paper, and oil the sides.

Mix the olive oil, almond butter and agave syrup until light and creamy. Stir in the chopped almonds, chocolate and chestnuts. Whip the whites until firm and gently fold into the nut mixture. Put the mixture into the prepared tin and bake in the oven for 50 minutes. To check if it is ready, give the tin a gentle shake: if the filling is still wobbly, it needs more cooking.



(1) Alternatively, to cook chestnuts, cut halfway around the outer shell (the cut should go full thickness through the shell but not into the flesh of the nut), place them into a pan of cold water, bring to the boil, cover and simmer for 15 minutes or until the flesh is tender. It is easier to peel chestnuts while warm and damp, remove the outer shell and the inner brown skin.