

TORTE (chocolate,nut and date)

250 GR HAZELNUTS (SHELLED) OR ALMONDS

250 GR DARK CHOCOLATE (BROKEN)

250 GR CHOPPE DATES (FINE)

6 EGG WHITES

1/2 CUP CASTOR SUGAR

PLACE NUTS AND CHOCOLATE IN PROCESSOR UNTIL
CHOPPED

BEAT EGG WHITES TO STIFF PEAKS, GRADUALLY ADD
SUGAR,

FOLD THROUGH NUTS, CHOCOLATE AND DATES

PUT IN BUTTERED SPRING PAN AND BAKE AT 180 FOR
40/45 MINS

ALLOW TO COOL IN OVEN WITH DOOR OPEN.

DECORATE AS YOU LIKE.