



**VEGETARIAN
EXPRESS**



Chocolate and Macadamia Torte

Ingredients

- 450g Willie's Cacao Chocolate Chef Drops - Chulucanas 70%
- 50g Macadamias - Halves
- 30ml Agave Syrup
- 320ml Flora Plant Cream
- 5g Vanilla Paste (Tube)
- 180g Lotus Biscoff Biscuits (crushed)
- 60g Flora Plant Butter Wrapper
- 10g Sichuan Button Edible Flowers

Macadamias - Halves may contain traces of Peanuts, Mustard, Milk, Sesame and Sulphites.

Method | SERVES 12

- Melt plant butter block and mix in crushed biscuits.
- Set in a lined loose bottomed cake tin and refrigerate.
- Heat plant cream with agave and vanilla paste then pour onto chocolate drops.
- Whisk to melt then pour over biscuit base.
- Refrigerate for at least 2 hours or until set.
- Toast macadamia nuts, then finely over sides of torte then add buttons as shown.

Typical Nutritional Values

	per 100g	serving 92g
Energy	1891kJ 456Kcal	1740kJ 419kcal
Fat	36.0g	33.1g
of which Saturated	20.0g	18.4g
Carbohydrate	28.0g	25.8g
of which Sugars	22.0g	20.2g
Fibre	0.7g	0.6g
Protein	4.9g	4.5g
Salt	0.22g	0.2g

Suitable for: Vegan

Allergens: Tree Nuts, Cereal Gluten, Soya

Impact | PER SERVING

Plant based dishes use fewer natural resources in their creation than those made with meat, fish or animal derivatives. Here's the comparative impact of this dish if it was made using dairy.

CO₂ saving (g)
222

Land use saving (m²)
4

Water use saving (L)
378

Please note that whilst every care has been taken to ensure the information contained in these recipes is correct, products are often reformulated by manufacturers. This may affect the nutrition and allergy information; therefore you should always check product labels and not rely solely on the information presented here. In addition, when preparing food for special diets, care must be taken to ensure there is no cross contamination from other foods. Separate cooking vessels and utensils must be used.