



# CHOCOLATE TORTE W/ BUTTERNUT CURRY SAUCE

Unique plating of a Flourless Chocolate Torte with the flavors of Autumn to spice up your dessert menu.



## Ingredients

1 Slice of Sweet Street Flourless chocolate Torte (2544)

1 cup Campbell's Butternut Curry Soup (heated then cooled)

1 tbls Sugar

1/4 cup Water

## Directions

### step 1

Heat and cool soup per manufactures instructions.

### step 2

Add sugar and water and run soup through a high speed blender. Strain through a chinois.

### step 3

Adjust sweetness to your liking.

### step 4

Spread a layer of curry sauce on a dish with a lip. Plate chocolate tort on top.