



TORTA DI BOSCO

Adding the full richness of a berry compote to our Chocolate torte gives an existing SKU on your dessert menu a fresh new look!

Recipe Yield: 8cp or 16 orders
Prep Time: 10 minutes
Total Time: 40 minutes



Ingredients

Compote makes 16 1/2 cup orders
7 cups FAV R PAC Oregon Berries
3 cups Ocean Spray Whole
Cranberry Sauce
1 packet Knox Gelatin

Blueberry Almond Crumble (GF)
makes 16 1/4 cup orders
1 box Krusteaz GF Blueberry Muffin
Mix
1.5 sticks Unsalted Butter
1 cup Chopped/ Sliced Almonds

1 slice Sweet Street Flourless
Chocolate Torte

Directions

step 1

For compote: In a sauce pan, add all fruit and let it reduce by half, stirring occasionally

step 2

When reduced, whisk in the gelatin - remove from heat and let cool completely

step 3

For Crumble: In a mixing bowl, blend together (by hand) the muffin mix, almonds and butter until becomes coarse meal

step 4

Spread mixture over a sheet pan and bake off for 20 minutes at 325° F

step 5

Remove and let cool completely

step 6

For assemble: Lay or stand the chocolate torte, spoon out compote, sprinkle the blueberry almond crumble and serve with fresh whipped cream.