

This recipe was taken from the Veggie Christmas Kitchen recipe collection available online at [www.vegsoc.org/Christmas](http://www.vegsoc.org/Christmas)

**Raspberry Truffle Torte**  
Serves 6-8

(Can be) Vegan

Preparation time      20 mins  
Chill / freeze time    1-3 hours

**Ingredients**

225g	raspberries
200g	plain chocolate
175g	creamed coconut
100g	unsalted butter or solid vegan
margarine	
2tbsp	crème de cassis
200g	vegetarian / vegan rustic style biscuits, crushed



**For the coulis**

225g	raspberries
to taste	icing sugar
2tbsp	crème de cassis

**To decorate**

reserved raspberries and sprigs of mint

**Method**

- 1 Lightly oil a 1 ½ lb loaf tin with vegetable oil and line the base and sides with baking parchment.
- 2 Reserve a few raspberries for decoration and roughly chop the rest. Set on one side.
- 3 Melt the chocolate, creamed coconut and butter/Tomor together over a gentle heat.
- 4 Stir the crème de cassis, raspberries and crushed biscuits into the melted mixture and mix well.
- 5 Pour the mixture into the prepared tin and lightly press down. Cover and chill for 3 hours or quick freeze for 1-2 hours.
- 6 Make the coulis: puree the raspberries in a food processor. Add icing sugar to taste. Add the crème de cassis and puree again. Strain the sauce through a nylon sieve to remove all the pips. Taste and adjust the sweetness again if necessary. Chill until required.
- 7 Unmould the torte and cut into thin slices. Cut each slice in half diagonally and arrange with one half overlapping the other on individual serving plates. Decorate with reserved raspberries, coulis, and mint sprigs, and serve.