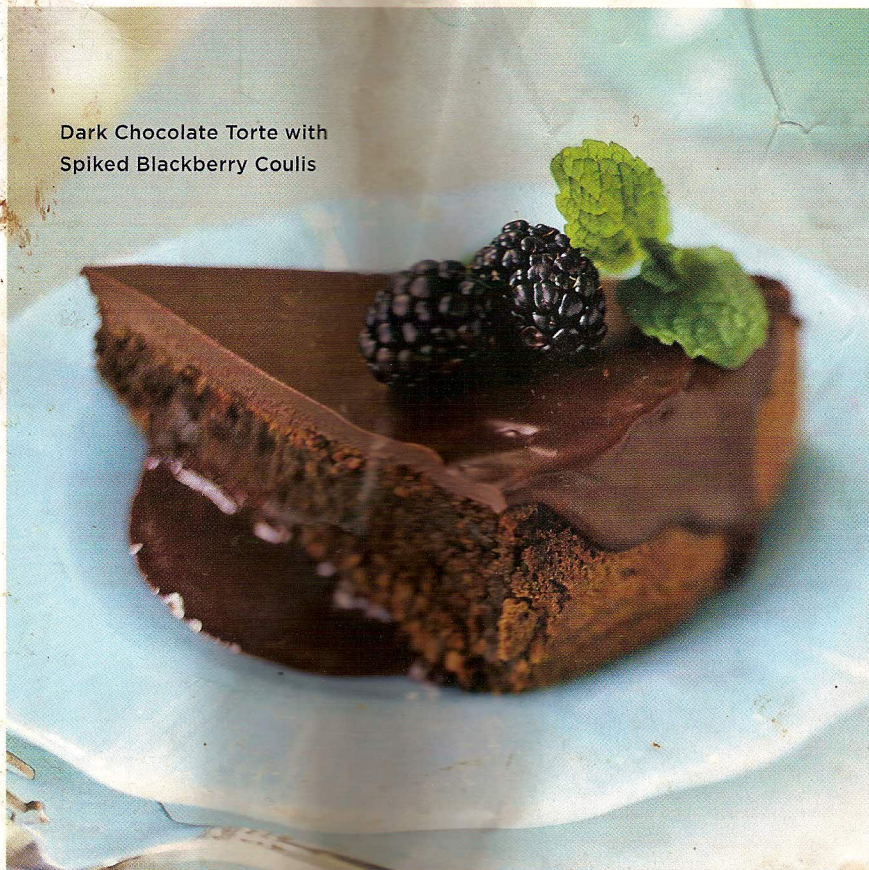


Dark Chocolate Torte with Spiked Blackberry Coulis



Whisk orange juice, shallots, thyme, orange peel, and honey in medium bowl to blend. Gradually whisk in oil, then fennel bulb and fennel fronds. Season dressing to taste with salt and pepper. (Can be made 1 day ahead. Cover and chill. Rewhisk before using.)

Cut all peel and white pith from oranges. Working over bowl, cut between membranes to release orange segments. Combine assorted greens, green onions, and toasted walnuts in large bowl. Drain orange segments and add to salad. Toss salad with enough dressing to coat evenly. Season to taste with salt and pepper and serve.

### Dark Chocolate Torte with Spiked Blackberry Coulis

Because the blackberry coulis flavors the glaze for this dark chocolate cake, it should be made ahead.

8 SERVINGS

- 2 $\frac{2}{3}$  cups semisweet chocolate chips (16 ounces), divided
- 1 cup (2 sticks) pareve salted margarine, divided

- $\frac{1}{4}$  cup unsweetened cocoa powder
- 1 teaspoon instant espresso powder or instant coffee powder

- 5 large eggs
- 1 cup sugar

Spiked Blackberry Coulis (see recipe)

Fresh mint sprigs

Fresh blackberries (optional)

Preheat oven to 350°F. Brush 9-inch-diameter springform pan with margarine; line bottom with parchment. Stir  $1\frac{2}{3}$  cups chocolate chips and  $\frac{3}{4}$  cup margarine in medium saucepan over low heat until smooth. Whisk in cocoa and espresso. Cool 10 minutes.

Using electric mixer, beat eggs and sugar in large bowl on high speed until thick, about 6 minutes. Fold in chocolate mixture. Pour batter into prepared pan.

Bake torte until dry and cracked on top and tester inserted into center comes out with some moist batter attached, about 42 minutes. Cool in

pan on rack 1 hour (center will fall).

Using spatula, press raised edges so top of cake is level. Cut around pan sides; remove sides. Place plate atop torte and invert onto plate. Remove pan bottom; peel off paper and cool torte completely.

Stir remaining 1 cup chocolate chips and  $\frac{1}{4}$  cup margarine in small saucepan over low heat just until melted (do not overheat). Whisk in 2 tablespoons blackberry coulis. Cool glaze 15 minutes. Pour glaze onto center of torte. Smooth top with spatula, allowing some of glaze to drip down sides. Refrigerate uncovered until glaze is set, about 1 hour. (Can be made 3 days ahead. Cover and keep refrigerated.)

Cut torte into wedges; spoon coulis alongside. Garnish with mint sprigs and blackberries, if desired.

### Spiked Blackberry Coulis

MAKES ABOUT 2 CUPS

- 1 1-pound bag frozen unsweetened blackberries, thawed
- 1 cup plus 2 tablespoons semi-dry white wine (such as Chenin Blanc)
- 6 tablespoons (about) sugar, divided
- 3 whole cloves
- 2 small bay leaves
- $\frac{1}{4}$  teaspoon ground allspice
- 1 teaspoon brandy

Place berries, wine, and 4 tablespoons sugar in blender; puree. Pour into medium saucepan. Add cloves, bay leaves, and allspice. Bring to simmer, stirring occasionally. Reduce heat, cover, and simmer 8 minutes.

Strain puree into medium bowl. Discard solids in strainer. Whisk in brandy; add 2 tablespoons sugar, if desired. (Can be made 5 days ahead. Cover and chill. Rewhisk before using.) ■

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