



# Strong Harvest International

Linking People to a Better Life

Nutritious food > Clean water > Economic opportunity

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## Flourless Chocolate-Moringa Torte

Strong Harvest International Board Member - Sue Ellen Dolan, Portland, OR

preheat oven to 275° – bake on center rack

### Ingredients:

6 Tablespoons butter  
8 ounces bittersweet chocolate finely chopped  
6 eggs  
1/2 cup sugar  
6 tsp moringa powder



### Instructions:

Use a 9" spring-form pan - butter the bottom and sides (you can also put a round piece of parchment paper on the bottom).

- melt butter and chocolate in the microwave 30 seconds at a time, stirring after each
- cool a little, whisk in egg yolks, whisk in moringa powder
- in a separate bowl beat the egg whites until soft peaks form, gradually add sugar, beat until glossy peaks
- whisk 1/4 egg mixture into chocolate, then gently fold in the rest of the whites
- pour into pan, smooth top with a spatula
- bake until it pulls away from the sides ~ 45-50 minutes
- cool completely!
- remove the sides of the pan, serve at room temp, dust with powdered sugar