



## Will Torrent & Nudo Olive Oil

### Mandarin and Basil Chocolate Cupcakes

These unusual cakes are made with two fantastic olive oils from Nudo. The mandarins and basil are cold pressed with the olives in the first press, which gives you a fantastic flavour in the final product. I've paired the flavours with chocolate as they work very well together. The cake is also made very easily with flour, cocoa powder, sugar, water and olive oil so in moderation...a healthy chocolate cake!

#### **Ingredients – serves 8-10 people**

250g plain flour  
350g demerara sugar  
65g plain cocoa powder  
1 tsp baking powder  
1 tsp salt  
250ml water  
100g Dark Chocolate (70% cocoa solids), broken into small pieces  
250ml Nudo Mandarin Olive Oil  
1 tsp vanilla paste

#### **Preparation method**

1. Preheat the oven to 180°C / Gas mark 4.
2. In a large bowl, stir together the flour, sugar, cocoa powder, baking powder, dark chocolate and salt. Pour in water, olive oil and vanilla; mix until well blended.
3. Place into an 8" loose bottomed lined cake tin or individual cupcakes.
4. Bake for 45 minutes in the preheated oven, until the top is no longer shiny.
5. Leave to cool before topping with the Basil ganache.

#### **Ingredients**

250g whipping cream  
60ml Nudo Basil Olive Oil  
2 tsp honey  
500g Chocolate (45% cocoa solids)

#### **Preparation method**

1. Place the cream, oil and honey into a saucepan and slowly bring to the boil.
2. Once boiled, carefully pour over the chocolate.
3. Leave for 1 minute before carefully stirring it together to create a glossy, shiny emulsified ganache.
4. Leave this to cool before piping on top of the cooled cakes.
5. Alternatively you could use this truffles, pipe into balls and roll in tempered chocolate or cocoa. Enjoy!

# Roasted Apricot and Butternut Squash Cake

## Ingredients

85g ready-to-eat dried apricots  
500g butternut squash  
2 tsp honey  
1 tbsp Nudo Thyme Olive Oil  
60ml Nudo Lemon Olive Oil  
4 eggs, lightly beaten  
225g plain white flour  
2 tsp baking powder  
1 tsp bicarbonate of soda  
1 tsp cinnamon  
225g ground almonds  
1 orange zest  
2 tsp ground mixed spice  
1/2 tsp salt  
450g golden caster sugar  
Apricot Jam

## Preparation method

1. Heat the oven to 180°C.
2. Peel and cut the butternut squash into small cubes.
3. Place the squash and apricots into a roasting tin and drizzle with honey and a tablespoon of the Nudo Thyme Olive Oil. Roast in the oven for 30 mins.
4. Purée the apricots and roasted squash in a food processor or with a hand-held mixer until very smooth, adding the eggs and Nudo Lemon Olive Oil.
5. Place the flour, baking powder, bicarbonate of soda, cinnamon, ground almonds, orange zest, mixed spice, salt and sugar in a large mixing bowl and make a well in the centre. Add the eggs, oil, apricot and squash purées and mix until they are just combined.
6. Pour the mixture into the cake tin, smooth the tops, and bake for 30-35 minutes, rotating the tins half-way through, until the cakes have risen and a skewer comes out clean.
7. When cooked heat some apricot jam and brush over to give a lovely shiny glaze.

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**Will Torrent** is an award winning Patisserie and Chocolatier and a rising star in the food world. With a grandfather who was a chef and a family who owned a patisserie in Paris, cooking has always been in Will's blood. His first foray into the world of high-class cuisine came at Heston Blumenthal's world-renowned Fat Duck at the tender age of 16.

In just a few short years the talented pastry chef has picked up an array of awards, including Craft Guild of Chefs Young Chef of the Year 2009, the 2010 Acorn Scholar and the first Medallion of Excellence when he represented the UK at WorldSkills Japan 2007.

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