

# Chile Torte

Yield 2 9" Pans

- I. 2 ½ # Dark Chocolate ( Melted )
- II. 12 oz. Milk
- III. 1 ¼ # Heavy Cream
- IV. ¼ cup Pasilla Chilies ( Pureed )
- V. ½ cup Roasted Pine Nuts
- VI. ½ cup Walnuts ( Chopped )
- VII. ½ tsp. Rum
- VIII. ½ tsp. Kirgh
- IX. 2 tsp. Vanilla

- 1. Melt chocolate in double boiler
- 2. Let milk and cream come to room temp
- 3. Mix all ingredients together
- 4. Spray pans with pan coating
- 5. Press mixture in to pans
- 6. Place in to cooler until hard