

# A MELHOR TORTA DE CHOCOLATE FEITA EM 15 MINUTOS! EU FAÇO ISSO QUASE TODOS OS DIAS!

## INGREDIENTES

**Para a Massa:**

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<li>4 ovos</li>

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<li>100 gramas de açúcar</li>
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<li>Uma pitada de sal</li>
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<li>100 gramas de farinha de trigo</li>

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<li>40 gramas de cacau em pó</li>

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<li>20 gramas de amido de milho</li>

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<li><strong>Para o Creme:</strong></li>

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<li>30 gramas de manteiga</li>

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<li>100 gramas de açúcar adicional</li>

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<li>100 ml de creme de leite quente</li>

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<li>70 gramas de queijo ricota</li>

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<li>30 gramas de açúcar de confeiteiro</li>

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<li>150 ml de creme de leite fresco</li>

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<li>80 gramas de <a class="google-anno" href="https://guia.panelaeletrica.com/torta-de-chocolate-feita-em-15-minutos/?#"> <span class="google-anno-t">chocolate</span></a> ao leite derretido</li>

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<li>150 gramas de <a class="google-anno" href="https://guia.panelaeletrica.com/torta-de-chocolate-feita-em-15-minutos/?#"> <span class="google-anno-t">chocolate</span></a> ao leite adicional (para cobertura)</li>

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<li>60 gramas de amendoim torrado</li>

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<li>Um pouco de óleo vegetal (para a cobertura de chocolate)</li>
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## MODO DE PREPARO

<strong>Preparação da Base:</strong>

Pré-aqueça seu forno a 180°C.

Em uma tigela, bata os ovos, açúcar e uma pitada de sal até formar um creme fofo.

Adicione gradualmente a farinha, cacau e amido de milho, misturando até a massa ficar homogênea.

Despeje a massa em uma forma de 18 cm untada e enfarinhada.

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<li>Asse por 25 a 30 minutos.</li>

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<li>Deixe esfriar completamente antes de montar.</li>

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<li><strong>Preparação do Creme:</strong></li>

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<li>Derreta a manteiga com o açúcar em uma panela, até o açúcar dissolver completamente.</li>

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<ol>
<li>Adicione o creme de leite quente e reserve para esfriar.</li>
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<li>Bata o queijo ricota com açúcar de confeitiro até ficar suave.</li>

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<li>Em uma tigela separada, bata o creme de leite fresco até formar picos firmes.</li>

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<li>Combine delicadamente o creme de ricota com o creme batido, adicionando gradualmente o <a class="google-anno" href="https://guia.panelaeletrica.com/torta-de-chocolate-feita-em-15-minutos/?#"> <span class="google-anno-t">chocolate</span></a> derretido.</li>

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<li><strong>Montagem:</strong></li>

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<li>Corte a base da <a class="google-anno"

href="https://guia.panelaeletrica.com/torta-de-chocolate-feita-em-15-minutos/?#"> <span class="google-anno-  
t">torta</span></a> horizontalmente para formar duas camadas.</li>

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<li>Coloque a primeira camada em um prato, espalhe uma camada generosa de creme e, em seguida, adicione a  
segunda camada de massa.</li>

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<li>Cubra a parte superior com o restante do creme e polvilhe com amendoim torrado.</li>

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<li>Derreta o <a class="google-anno"

href="https://guia.panelaeletrica.com/torta-de-chocolate-feita-em-15-minutos/?#"> <span class="google-anno-  
t">chocolate</span></a> adicional com um pouco de óleo e derrame sobre a <a class="google-anno"

href="https://guia.panelaeletrica.com/torta-de-chocolate-feita-em-15-minutos/?#"> <span class="google-anno-  
t">torta</span></a>.</li>

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<li>Refrigere por ao menos uma hora antes de servir.</li>

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<https://areceitadavez.com.br/receita/16916-a-melhr-torta-de-chocolate-feita-em-15-minutos-eu-faco-isso-quase-todos-os-dias.html>