

# Hazelnut Chocolate Torte (Cake)

from a cooking class with Tarla Fallgatter, 2017



## CAKE:

- 2 3/4 cups hazelnuts, toasted, skins removed (divided use)
- 3/4 cup unsalted butter, melted and cooled
- 3/4 cup Dutch-process cocoa powder, plus more for dusting the pan
- 1/3 cup all purpose flour
- 6 large eggs, separated
- 1/2 cup light brown sugar, packed
- 1 pinch salt
- 1/2 cup sugar

## GANACHE:

- 12 ounces bittersweet chocolate, chopped
- 3 ounces heavy cream

## WHIPPED CREAM:

- 1 cup heavy cream
- 2 teaspoons sugar
- 1/2 teaspoon vanilla

*Per Serving (excluding unknown items): 1002 Calories; 91g Fat (74.9% calories from fat); 18g Protein; 50g Carbohydrate; 11g Dietary Fiber; 261mg Cholesterol; 103mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 17 1/2 Fat; 1 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

NOTE: the hazelnuts are used in the batter and also to press onto the sides, so note there are 2 quantities needed.

1. Preheat oven to 350°F. Butter an 8-inch cake pan (with 2" sides), dust with cocoa powder and tap out the excess.
2. Grind 1-3/4 cups of the hazelnuts in a food processor with the flour. Pour out into a bowl and set aside. Process remaining hazelnuts to a medium texture and set aside (for patting onto the sides of the cake).
3. Mix together cocoa powder and hazelnut/flour mixture. Beat egg yolks and brown sugar until very thick.
4. In another bowl whip the egg whites with a pinch of salt added until it reaches soft peaks. Add the white sugar and beat until the peaks are stiff.
5. Fold egg white mixture into the egg yolk mixture in THREE additions. Pour the reserved cocoa mixture over the egg mixture; gently fold in with rubber spatula until just combined (some streaks may show). Fold in the melted and cooled butter.
6. Pour batter into prepared pan. Smooth the top. Bake until the center comes out clean, 35-40 minutes. Transfer cake to a wire rack to cool completely. Run a knife around the outside edge and invert cake onto the wire rack, then turn over, right side up. Allow cake to cool 15-20 minutes at least.
7. Place a piece of plastic wrap or parchment underneath the wire rack (to catch drips).
8. GANACHE: Place chocolate in a small bowl. Bring cream to a boil and pour over the chocolate pieces and let stand for 5 minutes. Stir until all the chocolate has melted and mixture is smooth. Set aside until thickened to the consistency of thick cake batter, about 10-15 minutes.
9. Pour chocolate ganache over the top of the cake and use an offset spatula to gently coax the ganache barely over the edges, using spatula to spread on the sides as much as possible. If there is enough ganache make a second coat of frosting on the cake. Press the reserved hazelnuts on the sides of the cake, pressing in so the nuts will hold. Dust top of cake with a bit of cocoa powder. Serve with whipped cream.
10. WHIPPED CREAM: In a bowl combine heavy cream and sugar. Beat until light and fluffy. Add vanilla and serve on top or alongside the cake slice.