

Chocolate Dacquoise Cake Recipe

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Prep. time : 30 minutes

Cook time : 30 minutes

Ready in 60 minutes plus cooling

Level : Advanced

Dacquoise Cakes

- Egg whites 200g (7oz)
- Sugar 50g (1.8oz)
- Roasted hazelnuts 200g (7oz)
- Powdered sugar 200g (7oz)
- All purpose flour 50g (1.8oz)

Chocolate Ganache

- Dark chocolate 200g (7oz)
- Whipping cream 200g (7oz)
- Butter 50g (1.8oz)

Directions

1. Pulverize roasted hazelnuts in a food processor.
2. Sift powdered sugar and flour into a bowl and add ground hazelnuts. Whisk to combine the dry ingredients.
3. Make French meringue from egg whites and sugar. Whisk the egg whites to soft peaks, and gradually add sugar. Continue whisking until meringue reaches stiff peaks.

4. Add dry ingredients into the meringue, and fold them carefully with silicone spatula.
5. Fill two 16cm (6 ") ring molds with the mixture
6. Bake dacquoise at 180°C (350°F) for about 30 minutes until golden brown.
7. Take them out of the oven and leave them to cool down completely.
8. Make ganache. Chop chocolate into small pieces and put it into a bowl. Pour the cream into a saucepan and bring it to a boil. Immediately pour the boiling cream into the bowl with chocolate. Leave for a minute and then start stirring until all the chocolate melts and ganache becomes nice and glossy. At the end add softened butter and continue stirring until the butter melts.
9. Leave ganache at room temperature to cool down.
10. When ganache cools down, it will thicken a little bit. You should stir it every now and then, and when you feel it is thick enough to pipe, put it in a piping bag fitted with plain 10mm (3/8") tip.
11. Remove dacquoise from the molds by using small knife. Level the top of dacquoise with serrated knife.
12. Pipe the ganache onto the first dacquoise. Place the second dacquoise on top and decorate with leftover ganache.