

# Chocolate and Hazelnut Cake

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Prep. time : 40 minutes

Cook time : 30 minutes

Ready in 70 minutes plus cooling

Level : Advanced

## **Ingredients:**

### **Hazelnut Dacquoise:**

- Toasted hazelnuts, ground 250g (8.8oz)
- Powdered sugar 250g (8.8oz)
- All purpose flour 65g (2.3oz)
- Egg whites 250g (8.8oz)
- Sugar 65g (2.3oz)

### **Dark Chocolate Ganache:**

- Dark chocolate 55-60% 115g (4oz)
- Cream 35% 115g (4oz)
- Butter 30g (1oz)

### **Hazelnut French Buttercream:**

- Egg yolks 115g (4oz)
- Sugar 200g (7oz)
- Butter 310g (11oz)
- Hazelnut paste 100% 85g (3oz)

### **Decoration:**

- Chopped toasted hazelnuts

## Directions

1. To make dacquoise mix ground toasted hazelnuts, sifted powdered sugar and flour in a bowl. 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. Add dry ingredients into the meringue, and fold them carefully with silicone spatula.
2. Equally distribute the mixture into four 16cm (6") in diameter cake rings and smooth the top using a small spatula. Bake dacquoise at 180°C (350°F) for about 20 minutes and leave it to cool down.
3. To make ganache pour hot cream over chopped chocolate, and leave it for about one minute to allow the hot cream to melt the chocolate. Then, stir well to combine. Add softened butter and stir until dissolved. Leave this at room temperature until it becomes pipeable.
4. To make French buttercream first you have to make *pâte à bombe* which is a mixture of whipped egg yolks and cooked sugar syrup. Place egg yolks into a bowl of a stand mixer fitted with whisk attachment and start mixing on medium speed. Put sugar and water (enough to cover the sugar) into a saucepan and put the lid on. Once the syrup boils, the steam will wash down sugar crystals from the sides of the pan and you can remove the lid. Insert the probe of a digital candy thermometer into the syrup and continue cooking until it reaches 118°C (244°F). At that point pour it carefully without turning off the mixer into whipped egg yolks. Once all the syrup is inside, continue whisking *pâte à bombe* until it cools down. Start adding softened butter gradually into cooled *pâte à bombe* until everything is incorporated. Then add hazelnut paste and mix to combine.
5. To assemble the cake put the first dacquoise layer onto a cake board and top it with 85g (3oz) of ganache. Spread the ganache using a small spatula. Then, put everything in the fridge until the ganache sets.
6. Put 115g (4oz) of hazelnut buttercream onto the set ganache and smooth it using a small spatula. Then, place another dacquoise layer onto the buttercream and put everything in the fridge to set. Repeat this procedure until you use all of the dacquoise layers. Place the cake in the fridge until the buttercream sets.

7. Add some buttercream onto the sides of the cake and smooth it using a scraper. Then, put some buttercream on top of the cake and spread it using a spatula. Continue until you get regular shape of the cake and then, put it in the fridge until the buttercream sets.
8. Decorate the sides of the cake with some chopped hazelnuts. Put remaining buttercream into a piping bag fitted with star tip and decorate the cake. Finally top it with some more chopped hazelnuts.
9. There, your delicious chocolate and hazelnut cake is done! Enjoy!