

Chocolate Hazelnut Torte

Serves 10-12

- 4 large eggs
- 100 g raw and peeled hazelnuts
- 20 g all-purpose flour
- 1/4 tsp salt
- 170 g semisweet or bittersweet chocolate, coarsely chopped
- 170 g unsalted butter, cut into pieces
- 150 g granulated white sugar, divided
- 1 tsp pure vanilla extract
- 1/4 tsp cream of tartar



1. Preheat oven to **180°C**.
2. Butter, or spray with a nonstick cooking spray, a 20 x 8 cm spring form pan. Line the bottom of the pan with parchment paper.
3. Separate the **eggs** while they are still cold, placing the yolks in one bowl and the whites in another. Cover the two bowls with plastic wrap and allow the eggs to come to room temperature before using (this will take **about 30 - 60 minutes**).
4. Place the **hazelnuts** on a baking sheet and bake for **about 13 to 15 minutes** or until brown and fragrant. Remove from oven and let cool.
5. Place the **hazelnuts** in a food processor, along with the **flour** and **salt**, and process until the hazelnuts are finely ground.
6. In a heatproof bowl, placed over a saucepan of simmering water, melt the **chocolate** and **butter**. Remove from heat and set aside.
7. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **egg yolks** with 100 g of the **sugar** until pale and thick (**about 3 - 5 minutes**).
8. Beat in the vanilla extract.
9. With a rubber spatula gently fold, in the **chocolate mixture** and the **ground hazelnuts**. Set aside while you whip the egg whites.
10. In a clean bowl, with the whisk attachment, beat the **egg whites** and **cream of tartar** until soft peaks form.
11. Gradually add the remaining 50 g of white **sugar**, beating at high speed until stiff and glossy but not dry.
12. With a large spatula or whisk, fold a small amount of the whites into the chocolate batter to lighten it. Fold in the remaining whites, in two additions. (Do not over mix or the batter will deflate.)
13. Pour the batter into the prepared pan and smooth the top with the back of a spoon or offset spatula.
14. Bake for **about 40 to 45 minutes**, or until a toothpick inserted into the center of the cake has moist crumbs clinging to it.
(The top of the cake will have formed a thin crust with some cracks.)
15. Cool the torte completely in the pan that has been placed on a wire rack. The torte will fall in the center as it cools, leaving a higher rim of cake around the sides and there will also be some cracking and crumbs. Once the torte has cooled completely remove from pan. If desired, serve with softly whipped cream or crème fraiche.