



www.squisito-deli.co.uk

Chocolate Hazelnut Cake

Sara made this cake for Secret Squisito and it got a round of applause from everyone. It's also gluten free!

For the cake

400g dried hazelnuts, shelled

1 tsp cocoa powder

250g 70%+ cocoa dark chocolate, broken into pieces

200g butter, plus a little more for greasing the tin, softened

200g Tate & Lyle caster sugar

5 egg yolks

pinch of salt

1 tbsp brandy or grappa

for the chocolate glaze

100g caster sugar

50g 70%+ cocoa dark chocolate, broken into pieces

20g butter

Preheat your oven to 200°C/400°F/Rayburn bake. Pop the hazelnuts on a baking tray and roast until lightly browned - approx 5 mins. Reduce heat to 150°C/300°F. Turn the hazelnuts into a clean tea towel, wrap them up and leave for a minute, then rub vigorously with the tea towel to loosen and remove the skins. When cool, reserve about 30g of the nuts to garnish the cake at the end and pulse the rest in a food processor until fine. Grease the bottom and sides of a 23cm springform tin, then dust the insides with cocoa powder. Line the base with baking paper and butter so the cake releases. Put the chocolate in a bain marie and place over a pan of barely simmering water – the water should not touch the bottom of the bowl. Melt the chocolate, remove the bowl from the pan and leave to cool. Beat together the butter and sugar until light and fluffy. Add the egg yolks one at a time, beating well after each addition and adding a pinch of salt with the last yolk. With a rubber spatula, fold in first the hazelnuts and then the chocolate and grappa or brandy. Spoon into the tin, smooth over with a wetted warm palette knife then bake for 45 minutes or until a toothpick inserted into the middle comes out with just a few moist crumbs clinging to it. Place the tin on a wire rack and leave for 20 minutes before releasing the sides of the cake tin and leaving to cool completely. Invert the cake on to a plate, and remove the base and the paper. To make the glaze, sift the sugar into a small pan with 100ml water and warm over a low heat, stirring to dissolve the sugar. Bring to a boil and boil vigorously for three minutes. Remove from the heat and cool until it's very warm, rather than volcanically hot (you can put the base of the pan into the sink filled with a couple of centimetres of cold water to speed this up). Stir in the chocolate and butter until it's melted, blended and glossy. Pour over the cake and decorate with a few nuts. Serve with a chilled blob of mascarpone.

Buy ingredients @ www.squisito-deli.co.uk