

HAZELNUT TORTE by Margaretha Rothe

Makes base for two cakes each is being cut once to make 2 layers

Dough:

9 large eggs

1 cup sugar

1.5 package Vanilla sugar (also good to add to apple pie filling) or 1-2 tsp. vanilla

2 cups grated Hazelnuts (filberts) not ground (we use the fine grate blade on the Slicer/shredder)

2 Tbsp. cornstarch

Preheat oven to 325 F. degrees. Grate filberts and mix in cornstarch and set aside. Break eggs into the Bosch bowl and whip on high for 1 1/2 min. Add sugar and vanilla sugar and beat another 1 1/2 min. and then continue mixing for 3 min. more. (6 min. total) Add nut/cornstarch mixture 1/3 at a time on low speed or fold under by hand, do not overbeat. Pour into 2- 10" springforms that have been lined with parchment paper (or wax paper) and bake immediately 50 to 60 min. or until cake tester comes out clean. Bottom of cake will be top when assembling. Run knife around the sides to loosen then let cool in the pan. The dough will need to be cut into 2 layers for filling. This is easier if partly frozen.

Filling:

4 cups whipping cream

1.5 package vanilla sugar or 1-2 tsp. vanilla

3/4 cup grated dark chocolate (again I use the fine grate slicer/shredder blade)

4 pkg. Dr. Oetker Whip-it

4 Tbsp. sugar

Beat whipping cream, adding the Whip-it mixed with sugar during the process. Adding Whip-it reduces the time. (careful not to over whip with the Bosch) Mix all or part of the whipping cream with chocolate. Fold it in with the whips by jogging it. The chocolate/whipping cream goes between the layers and on the sides. Keep some of the cream mixture for the top for decorating. This cake is best to make ahead and freeze then thaw partly and cut into the layers and assemble. If the top of the cake appears a bit moist during assembly, spread some fine breadcrumbs or graham cracker crumbs. You can use much more chocolate in the cream than it directs and/or garnish with chocolate curls (I like the Callebault dark chocolate)

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