

## Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream

1 round of chocolate sponge cake/cut in two

7 cups hazelnut buttercream

½ cup simple syrup flavored with Cognac

2 9-inch dacquoise discs

2 cups whipped ganache

2 cups hot ganache

### 1 round of chocolate sponge cake

Butter and flour for the cake pan

4 ounces bittersweet chocolate

½ cup cold water

4 eggs, warmed

½ cups sugar

¾ cups cake flour

Preheat the oven to 350F

Combine the chocolate and water and heat while stirring for about 5 min until mixture thickens to the consistency of the pudding. Remove from the heat.

Combine eggs and sugar and beat until quadrupled. Using the rubber spatula fold in the chocolate mixture while sifting in the flour. Pour in the prepared pan, bake  
When cooled split in two layers.

### hazelnut buttercream

2 cups sugar

2/3 cups water

8 egg yolks, slightly warmed

1 ¼ lb cold butter, cut into cubes

1 cup hazelnut paste (available in specialty food store)

Put sugar and water to boil in heavy saucepan over medium heat. While the sugar is cooking beat egg yolks at high speed for about 8 mi. Check the sugar, it supposed to rich 238F on candy thermometer, softball stage. Slowly in the constant stream pour the syrup into the yolks not touching the whisk. Continue beating until is just slightly warm. Turn down the mixer to the medium and start adding the cold butter cubes a few at the time. After all butter is added, add hazelnut paste. Mix for another 5-10 minutes.

## Simple syrup flavored with Cognac

¼ cup sugar

¼ cup water

2 tbsp Cognac

Bring everything to boil, cool

## Dacquoise discs

1 cup roasted hazelnuts

0.8 cups of sugar

2 tbsp flour

5 large egg whites

Pinch of cream of tartar

On parchment paper draw two circles or prepare 2 tart rings

Preheat oven to 275F. In food processor grind the nuts with 1/2 amount of sugar and 2 tbsp of flour to the nice powder.

In the stand mixer whisk egg whites, tartar to the soft peaks and then beat in remining sugar. Fold in nut mixture.

Transfer it to the parchment paper. Form the circle layers or fill the tart rings. Bake for 90 minutes.

It needs to be pale brown, crispy and hard to touch. If it is getting too brown, lower the temperature to 200F.

## Whipped ganache

8 ounces of bittersweet chocolate, chopped

1 cup heavy cream

*Submitted by Brana Culibrk to the CBR Frosted February Baking Contest*

Place the chocolate in heatproof bowl

Bring the cream to simmer and pour over the chocolate. Let the mixture sit for 10 minutes, mix with the rubber spatula. When it is cooled down whisk to the consistency of the sour cream.

### Hot ganache

Same as above. Not cool it down completely. Pour over assembled cake.

### Assembling

1. Chocolate cake layer
2. Hazelnut buttercream
3. Dacquoise disc
4. Whipped ganache
5. Dacquoise disc
6. Hazelnut buttercream
7. Chocolate cake layer

Wrap in hazelnut buttercream and glaze with hot ganache.