



Chocolate Torte with Calvados-Poached Figs

READY IN



300 min.

SERVINGS



10

CALORIES



696 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 0.7 cup calvados (apple brandy)
- ☐ 0.5 teaspoons cream of tartar
- ☐ 6 large eggs separated
- ☐ 0.5 cup flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 1.5 cups hazelnuts
- ☐ 1 teaspoon kosher salt
- ☐ 8 ounces prune- cut to pieces dried black pitted halved

- ☐ 1 cup caster sugar divided plus more for pan
- ☐ 1 cup butter unsalted plus more for pan room temperature (2 sticks)
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

Equipment

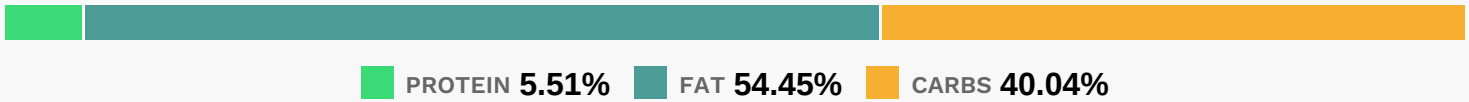
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ sieve
- ☐ blender
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Place a rack in middle of oven; preheat to 375°F. Butter a 9"-diameter springform pan or cake pan and line with a round of parchment. Butter parchment and sprinkle pan with superfine sugar.
- ☐ Melt chocolate in a heatproof bowl set over a saucepan of simmering water (bowl should not touch water), stirring, until smooth; let cool slightly.
- ☐ Pulse hazelnuts, flour, cocoa powder, salt, and 1/2 cup superfine sugar in a food processor until finely ground; sift through a medium-mesh sieve. Pulse any larger pieces again in food processor, if needed.
- ☐ Using an electric mixer on high speed, beat 1 cup butter and remaining 3/4 cup superfine sugar until light and fluffy, about 4 minutes.

- ☐ Add egg yolks, 1 at a time, beating to blend between additions. Beat in vanilla. Reduce speed to low; mix in melted chocolate. Gradually add dry ingredients, mixing just until combined.
- ☐ Using clean beaters and with mixer on medium–high speed, beat egg whites and cream of tartar in a medium bowl until stiff peaks form.
- ☐ Using a rubber spatula, fold 1/3 of whites into chocolate batter to loosen, then fold remaining whites into batter just until combined. Scrape batter into prepared pan.
- ☐ Bake cake 20 minutes, then reduce oven temperature to 350°F and bake until a tester inserted into the center comes out clean, 30–40 minutes longer.
- ☐ Transfer pan to a wire rack; let cake cool 30 minutes before unmolding to cool completely.
- ☐ DO AHEAD: Cake can be baked 2 days ahead. Store tightly wrapped at room temperature.
- ☐ Bring Calvados, granulated sugar, and 2/3 cup water to a boil in a small saucepan, stirring to dissolve sugar.
- ☐ Add figs, reduce heat to low, and simmer gently until figs are very soft, 20–25 minutes.
- ☐ Let cool.
- ☐ Serve cake with figs and syrup.
- ☐ DO AHEAD: Figs can be poached 1 week ahead. Cover and chill.

Nutrition Facts



Properties

Glycemic Index:27.42, Glycemic Load:30.65, Inflammation Score:-7, Nutrition Score:17.205652008886%

Flavonoids

Cyanidin: 1.37mg, Cyanidin: 1.37mg, Cyanidin: 1.37mg, Cyanidin: 1.37mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Catechin: 0.86mg, Catechin: 0.86mg, Catechin: 0.86mg, Catechin: 0.86mg Epigallocatechin: 0.5mg, Epigallocatechin: 0.5mg, Epigallocatechin: 0.5mg, Epigallocatechin: 0.5mg Epicatechin: 2mg, Epicatechin: 2mg, Epicatechin: 2mg, Epicatechin: 2mg Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 696.31kcal (34.82%), Fat: 41.29g (63.52%), Saturated Fat: 18.51g (115.68%), Carbohydrates: 68.31g (22.77%), Net Carbohydrates: 62.6g (22.76%), Sugar: 51.22g (56.92%), Cholesterol: 161.77mg (53.92%), Sodium:

281.31mg (12.23%), Alcohol: 5.48g (100%), Alcohol %: 4% (100%), Caffeine: 21.8mg (7.27%), Protein: 9.4g (18.79%), Manganese: 1.58mg (78.81%), Copper: 0.74mg (36.75%), Vitamin E: 3.78mg (25.18%), Fiber: 5.71g (22.84%), Magnesium: 89.03mg (22.26%), Phosphorus: 206.43mg (20.64%), Selenium: 14.3µg (20.44%), Iron: 3.48mg (19.33%), Vitamin K: 19.41µg (18.48%), Vitamin A: 921.34IU (18.43%), Vitamin B2: 0.26mg (15.24%), Potassium: 512.12mg (14.63%), Vitamin B1: 0.2mg (13.24%), Folate: 47.79µg (11.95%), Zinc: 1.67mg (11.15%), Vitamin B6: 0.21mg (10.57%), Vitamin B5: 0.84mg (8.44%), Calcium: 69.33mg (6.93%), Vitamin B3: 1.37mg (6.84%), Vitamin D: 0.94µg (6.27%), Vitamin B12: 0.35µg (5.77%), Vitamin C: 1.27mg (1.54%)