



Cocoa Nib, Chocolate, and Citrus Dacquoise

READY IN



45 min.

SERVINGS



12

CALORIES



462 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup flour
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.1 teaspoon baking soda
- ☐ 6 ounces bittersweet chocolate chopped
- ☐ 12 servings blood oranges (for garnish)
- ☐ 0.3 cup vegetable oil
- ☐ 0.1 teaspoon kosher salt
- ☐ 2.5 ounces cacao nibs finely
- ☐ 2 tablespoons plus light

- ☐ 1 tablespoon cornstarch
- ☐ 0.3 teaspoon cream of tartar
- ☐ 0.8 cup egg whites (6 large)
- ☐ 2 large eggs separated
- ☐ 0.8 cup heavy whipping cream
- ☐ 8 ounce mascarpone cheese
- ☐ 0.3 cup powdered sugar
- ☐ 0.5 cup sugar divided
- ☐ 3 tablespoons butter unsalted room temperature
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract
- ☐ 3 tablespoons water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ microwave

Directions

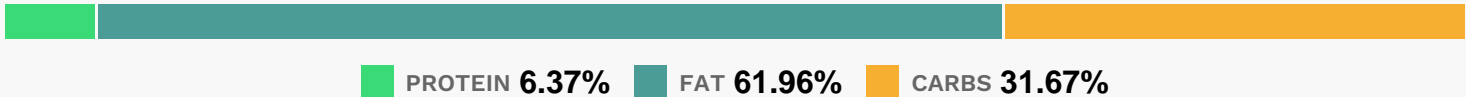
- ☐ Preheat oven to 300°F. Line bottoms of two 9-inch-diameter cake pans with 1 1/2-inch-high sides with parchment paper; spray parchment with nonstick spray. Sift powdered sugar and cornstarch into medium bowl; whisk in ground cocoa nibs and 1/2 teaspoon coarse salt. Beat egg whites and cream of tartar in large bowl until thick and foamy.
- ☐ Adding 1 tablespoon sugar at a time, beat until stiff but not dry. Fold in cocoa nib mixture. Divide meringue between prepared pans, spreading evenly.

- ☐ Bake meringues 1 hour. Turn off heat. Keeping oven door closed, leave meringues in oven overnight to dry (meringues will deflate slightly).
- ☐ Preheat oven to 325°F. Line bottom of 9-inch-diameter cake pan with 2-inch-high sides with parchment paper; spray parchment with nonstick spray.
- ☐ Combine 1/4 cup sugar and next 5 ingredients in medium bowl; whisk to blend.
- ☐ Whisk 1/3 cup oil, egg yolks, and 2 tablespoons water in large bowl to blend. Stir in dry ingredients. Beat egg whites in another medium bowl until soft peaks form. Gradually add remaining 1/4 cup sugar, beating until stiff but not dry. Fold whites into yolk mixture.
- ☐ Transfer batter to prepared pan.
- ☐ Bake cake until tester inserted into center comes out clean, about 25 minutes. Cool in pan 15 minutes. Turn cake out onto rack; peel off parchment. Cool completely. DO AHEAD: Can be made 1 day ahead. Wrap in foil; store at room temperature.
- ☐ Combine all ingredients in large bowl. Beat just until mixture holds soft peaks (do not overbeat or mixture will curdle). Cover and chill at least 1 hour and up to 2 hours.
- ☐ Place chocolate in large microwave-safe bowl.
- ☐ Combine heavy whipping cream, 3 tablespoons water, unsweetened cocoa powder, and light corn syrup in heavy medium saucepan.
- ☐ Whisk over medium heat until blended and just beginning to boil.
- ☐ Pour mixture over chopped chocolate; let stand 1 minute, then stir until smooth.
- ☐ Whisk in butter.
- ☐ Let glaze stand until thick enough to spread, 15 to 20 minutes.
- ☐ Place 1 meringue on platter, flat side down; spread 1/2 cup glaze over. Refrigerate until chocolate is firmly set, about 30 minutes.
- ☐ Spread half of mascarpone cream (about 1 1/2 cups) over chilled chocolate. Refrigerate 10 minutes.
- ☐ Place cake layer on work surface; spread with 1/2 cup marmalade, then remaining mascarpone cream. Carefully place cake layer atop meringue on platter. Top assembled cake with second meringue, flat side up.
- ☐ Spread 1/3 of glaze over top and sides of cake in thin even layer. Refrigerate until coating sets, about 30 minutes.
- ☐ Heat remaining glaze in microwave just until pourable but not hot, 5 to 10 seconds. Carefully pour glaze over cake, spreading to coat evenly. Chill cake until glaze sets, at least 1 hour. DO

AHEAD: Cake can be made 3 days ahead. Cover with cake dome and keep refrigerated.

- ☐ Cut cold cake into wedges.
- ☐ Serve with blood orange segments.
- ☐ * Bits of shell-roasted cocoa beans; available at many specialty foods stores and from chocosphere.com.
- ☐ ** An Italian cream cheese; sold at many supermarkets and at Italian markets.

Nutrition Facts



Properties

Glycemic Index: 24.88, Glycemic Load: 11.41, Inflammation Score: -7, Nutrition Score: 11.012173901434%

Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Hesperetin: 24.52mg, Hesperetin: 24.52mg, Hesperetin: 24.52mg, Hesperetin: 24.52mg Naringenin: 13.79mg, Naringenin: 13.79mg, Naringenin: 13.79mg, Naringenin: 13.79mg Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Myricetin: 0.14mg, Myricetin: 0.14mg, Myricetin: 0.14mg, Myricetin: 0.14mg Quercetin: 0.53mg, Quercetin: 0.53mg, Quercetin: 0.53mg, Quercetin: 0.53mg

Nutrients (% of daily need)

Calories: 461.75kcal (23.09%), Fat: 32.33g (49.74%), Saturated Fat: 16.96g (105.98%), Carbohydrates: 37.18g (12.39%), Net Carbohydrates: 32.55g (11.84%), Sugar: 27.94g (31.05%), Cholesterol: 75.08mg (25.03%), Sodium: 100.78mg (4.38%), Alcohol: 0.23g (100%), Alcohol %: 0.14% (100%), Caffeine: 15.07mg (5.02%), Protein: 7.48g (14.96%), Vitamin C: 47.97mg (58.14%), Fiber: 4.62g (18.5%), Vitamin A: 825.31IU (16.51%), Manganese: 0.28mg (14.14%), Copper: 0.28mg (14.13%), Magnesium: 52.48mg (13.12%), Selenium: 8.89µg (12.7%), Vitamin K: 12.94µg (12.33%), Vitamin B2: 0.2mg (11.5%), Calcium: 95.33mg (9.53%), Potassium: 327.88mg (9.37%), Folate: 37.39µg (9.35%), Phosphorus: 91.64mg (9.16%), Iron: 1.48mg (8.2%), Vitamin B1: 0.11mg (7.57%), Vitamin E: 1.05mg (7%), Vitamin B5: 0.48mg (4.81%), Zinc: 0.71mg (4.75%), Vitamin B6: 0.08mg (4.09%), Vitamin D: 0.46µg (3.05%), Vitamin B3: 0.59mg (2.95%), Vitamin B12: 0.14µg (2.38%)