



Hazelnut, Chocolate and Strawberry Torte

READY IN



45 min.

SERVINGS



10

CALORIES



672 kcal

DESSERT

Ingredients

- ☐ 0.8 cup flour sifted
- ☐ 4 large eggs
- ☐ 1.3 cups hazelnuts husked toasted
- ☐ 1 pound bittersweet chocolate unsweetened chopped (not)
- ☐ 1 pint strawberries hulled thinly sliced
- ☐ 10 servings strawberries whole
- ☐ 2 tablespoons sugar
- ☐ 2.3 cups whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ cake form
- ☐ pastry bag

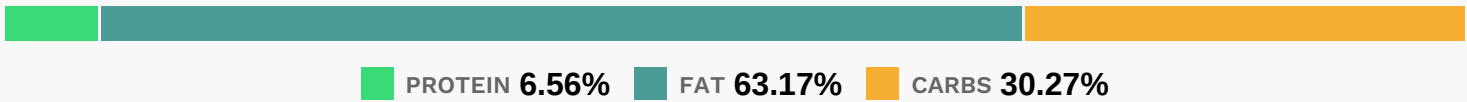
Directions

- ☐ Preheat oven to 375°F. Butter and flour 9-inch-diameter cake pan with 2-inch-high sides. Line bottom with parchment. Butter and flour parchment. Finely grind hazelnuts and 2 tablespoons sugar in processor.
- ☐ Place 2/3 cup ground-nut mixture in medium bowl; add flour and whisk to blend. Reserve remaining nut mixture for garnish.
- ☐ Using electric mixer, beat eggs and 2/3 cup sugar in large bowl until mixture is thick and slowly dissolving ribbon forms when beaters are lifted, about 8 minutes. Fold in flour mixture in 3 additions.
- ☐ Transfer batter to prepared pan.
- ☐ Bake cake until top is golden and tester inserted into center comes out clean, about 28 minutes.
- ☐ Transfer cake to rack. Cool in pan 10 minutes. Run small knife between pan sides and cake to loosen. Turn cake out onto rack; peel off parchment. Cool completely.
- ☐ Bring cream to simmer in large saucepan.
- ☐ Remove from heat.
- ☐ Add chocolate and whisk until melted and smooth.
- ☐ Pour into 13x9x2-inch glass dish. Refrigerate until ganache thickens to spreadable consistency, stirring occasionally, about 1 hour 30 minutes (ganache will resemble thick

pudding).

- ☐ Transfer 3/4 cup chocolate ganache to small bowl; set aside for garnish.
- ☐ Cut cake horizontally into 2 layers (layers will be thin).
- ☐ Place 1 cake layer, cut side up, on platter.
- ☐ Spread 1/2 cup chocolate ganache over. Arrange sliced strawberries in slightly overlapping concentric circles over ganache.
- ☐ Spread 1/2 cup ganache over cut side of second cake layer.
- ☐ Place cake layer atop strawberries, ganache side down, and press slightly to adhere.
- ☐ Spread remaining chocolate ganache over sides and top of cake. Gently press reserved ground hazelnuts onto sides of cake.
- ☐ Transfer reserved 3/4 cup ganache to pastry bag fitted with medium star tip. Pipe 8 rosettes around top edge of cake, spacing apart. (Can be prepared 1 day ahead. Cover with cake dome and refrigerate.
- ☐ Let stand at room temperature 1 hour before continuing.)
- ☐ Starting 1/3 inch from stem end of whole strawberries, thinly slice strawberries lengthwise to tip. Press slices slightly to fan.
- ☐ Place fanned berries between rosettes on cake.
- ☐ Garnish with additional toasted hazelnuts, if desired.

Nutrition Facts



Properties

Glycemic Index:24.01, Glycemic Load:11.36, Inflammation Score:-9, Nutrition Score:26.404782792796%

Flavonoids

Cyanidin: 4.22mg, Cyanidin: 4.22mg, Cyanidin: 4.22mg, Cyanidin: 4.22mg Petunidin: 0.21mg, Petunidin: 0.21mg, Petunidin: 0.21mg, Petunidin: 0.21mg Delphinidin: 0.59mg, Delphinidin: 0.59mg, Delphinidin: 0.59mg, Delphinidin: 0.59mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 47.54mg, Pelargonidin: 47.54mg, Pelargonidin: 47.54mg, Pelargonidin: 47.54mg Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg, Peonidin: 0.1mg Catechin: 6.13mg, Catechin: 6.13mg, Catechin: 6.13mg, Catechin: 6.13mg Epigallocatechin: 1.91mg, Epigallocatechin: 1.91mg, Epigallocatechin: 1.91mg, Epigallocatechin: 1.91mg Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg Epicatechin 3-gallate: 0.29mg, Epicatechin 3-

gallate: 0.29mg, Epicatechin 3–gallate: 0.29mg, Epicatechin 3–gallate: 0.29mg Epigallocatechin 3–gallate: 0.37mg, Epigallocatechin 3–gallate: 0.37mg, Epigallocatechin 3–gallate: 0.37mg, Epigallocatechin 3–gallate: 0.37mg Naringenin: 0.5mg, Naringenin: 0.5mg, Naringenin: 0.5mg, Naringenin: 0.5mg Kaempferol: 0.96mg, Kaempferol: 0.96mg, Kaempferol: 0.96mg Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg Quercetin: 2.12mg, Quercetin: 2.12mg, Quercetin: 2.12mg, Quercetin: 2.12mg Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg

Nutrients (% of daily need)

Calories: 672.09kcal (33.6%), Fat: 48.4g (74.47%), Saturated Fat: 23.65g (147.8%), Carbohydrates: 52.18g (17.39%), Net Carbohydrates: 43.02g (15.64%), Sugar: 30.72g (34.13%), Cholesterol: 137.63mg (45.88%), Sodium: 49.52mg (2.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 39.01mg (13%), Protein: 11.32g (22.63%), Vitamin C: 113.76mg (137.89%), Manganese: 2.34mg (116.8%), Copper: 0.95mg (47.49%), Fiber: 9.16g (36.65%), Magnesium: 137.36mg (34.34%), Iron: 5.2mg (28.87%), Phosphorus: 288.13mg (28.81%), Vitamin E: 3.78mg (25.2%), Folate: 91.56µg (22.89%), Selenium: 15.87µg (22.68%), Potassium: 740.45mg (21.16%), Vitamin A: 943.82IU (18.88%), Vitamin B2: 0.32mg (18.83%), Vitamin B1: 0.25mg (16.61%), Zinc: 2.29mg (15.26%), Calcium: 123.81mg (12.38%), Vitamin B6: 0.25mg (12.33%), Vitamin K: 11.41µg (10.86%), Vitamin B5: 1mg (9.97%), Vitamin B3: 1.99mg (9.96%), Vitamin D: 1.26µg (8.38%), Vitamin B12: 0.35µg (5.76%)