

## Chocolate Hazelnut Petits Fours Glacés

<http://userealbutter.com/2007/10/15/chocolate-hazelnut-petits-fours-glaces-recipe/>

1/2 recipe of vanilla chiffon cake  
1/2 recipe of hazelnut swiss meringue buttercream  
hazelnut simple syrup  
chocolate glaze

### **vanilla chiffon cake**

*makes 2 11×17-inch sheets or 2 9×3-inch rounds (you need only 1/2 of one sheet)  
this recipe originally intended for baking at 5300 ft. so sea-levelers may want to  
increase the baking powder a bit*

14.5 oz. cake flour  
8.75 oz. confectioner's sugar  
6.75 oz. whole milk  
6 oz. canola oil  
3.25 oz. eggs  
0.5 oz. baking powder  
13 oz. egg whites  
9.5 oz. granulated sugar  
1 tsp vanilla extract

Oven 375°F. Prep pan by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool on a rack. Wrap the sheet you want to use in plastic and place in the freezer for a few hours. Remove from freezer and with a large serrated knife, cut the cake into two layers.

### **hazelnut swiss meringue buttercream**

*makes about 1.5 quarts*

8 oz. egg whites  
16 oz. sugar  
1 lb. butter, room temperature  
2 oz. hazelnut butter or praline paste  
1 tbsp Frangelico, hazelnut liqueur  
1 tsp vanilla  
1 tbsp Nutella

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a bain marie until 140°F is reached. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be

cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, add remaining ingredients to taste.

### **hazelnut syrup**

1 cup sugar  
1 cup water  
2/3 cup Frangelico, hazelnut liqueur

Heat water and sugar in a pot until sugar is dissolved. Bring to boil and turn off heat. Let cool. Mix in liqueur.

### **chocolate glaze**

1 lb. bittersweet chocolate, chopped  
2 cups whipping cream

Place chocolate in a medium bowl. Heat cream in pan until simmering, then remove from heat. Pour cream over chocolate and let stand for 3 minutes. Stir until smooth and begin glazing when temperature reaches 90-95°F.

**Assembly:** Set first cake layer on a rack and brush 1 cup of syrup over the layer (you'll think it will be springing leaks, but the cake can soak up a lot of liquid). Spread buttercream over the cake layer. Carefully set the second cake layer on top and soak in another cup of syrup. Move the assemblage to the freezer for an hour or more. Remove from freezer and on a cutting surface, use a large serrated knife to trim the sides and cut cake into 1×1-inch squares. Set the squares on a cooling rack over a baking sheet (to catch drips) with a minimum of an inch between each square. Pour the glaze over the squares. Garnish while glaze is still wet. Let cool until glaze hardens.