

Chocolate Hazelnut Torte

<http://userealbutter.com/2009/02/24/chocolate-hazelnut-cake-recipe/>

*modified from Pure Chocolate by Fran Bigelow and Helene Siegel
makes two triangle tortes*

one 11×17-inch sheet of [chocolate chiffon cake](#)

hazelnut filling

chocolate glaze

hazelnut filling

3 oz. semi-sweet chocolate

8 oz. milk chocolate

1/4 cup hazelnut praline paste (I used hazelnut butter plus 2 tsps of sugar)

4 oz. butter, softened

Whip the butter with a paddle attachment. While whipping the butter, melt everything else in a saucepan over medium to low heat. Remove from heat and let cool to warm. When the butter is light and fluffy, add the slightly warm chocolate all at once and beat for 5-6 minutes. The filling should be creamy and not pasty.

chocolate glaze

6 oz. heavy cream

8 oz. semi-sweet chocolate, finely chopped

4 oz. unsalted butter, softened, cut into 4 pieces

Make the glaze last. In a small saucepan over medium heat, bring cream to a boil. Remove the saucepan from heat and add chocolate, stirring gently (don't incorporate too much air). Blend in the butter. The temperature should be 110-115°F when you are ready to use it.

To assemble: Cut the cake in half into two 8.5×11-inch cakes. Then horizontally slice each cake into two layers resulting in four 8.5×11-inch layers. Spread a third of the hazelnut filling over one layer of cake. Set a second layer of cake on the filling, then repeat until you have four layers of cake and three layers of hazelnut filling. Cut the cake into two cakes (now two 4.25×11-inch cakes). Wrap them in plastic and freeze for a couple of hours. Remove the cakes from the freezer and unwrap. Stand one cake on end and slice on a diagonal along the length of the cake. Arrange the pieces so that the flat ends abut to form a triangle with layers running vertically. [Note: Here is where I would add another layer of filling in between the two cake layers.] Set the cake on a cooling rack over a baking sheet to catch drips. With warm glaze at the ready, pour over the cake and let set. Repeat with second cake. Serve.