

Decadent Chocolate Hazelnut Torte

RECIPE BY Rose Street Pantry

PREP 10 MIN

COOK 60 MINS

SERVES -

LEVEL EASY

INGREDIENTS

- 300g sugar (we use coconut sugar)
- 2 tbsp of cacao powder
- 150g butter, melted
- 1 cup of hazelnut meal (can also use almond meal)
- 1/3 cup of hot water
- 4 eggs separated
- 1 additional tablespoon of cacao powder for dusting
- 150g dark chocolate, melted

METHOD

- STEP 1** Preheat your oven to 160°C fan forced (180°C if not fan forced)
- STEP 2** Grease and line a deep round cake tin
- STEP 3** Blend cacao with water until smooth
- STEP 4** Add melted chocolate, melted butter, hazelnut meal, sugar and egg yolks and stir well until combined
- STEP 5** Beat egg whites until soft peaks form and fold the egg whites into the chocolate mixture in two batches
- STEP 6** Pour mixture into your cake tin and bake for one hour
- STEP 7** Stand cake for 15 minutes on a cooling rack. Dust with cacao powder.