

NUTELLA CAKE

From Nigella Lawson

ACTIVE TIME: 30 minutes

TOTAL TIME: 2.5 hours

Ingredients

Cake:

6 large eggs, separated
pinch salt
1/2 cup unsalted butter, softened
1 13-ounce container Nutella
1 tablespoon rum
1/2 cup finely ground hazelnuts
4 ounces semi-sweet chocolate, melted and cooled



Ganache:

4 ounces whole hazelnuts
1/2 cup heavy cream
1 tablespoon rum
4 ounces semi-sweet chocolate

STEP 1

Preheat oven to 350 degrees; butter a 9-inch springform pan. In a large bowl (preferably metal), whisk the egg whites and salt until stiff. In another bowl, cream the butter and Nutella, then add the rum, egg yolks, and ground hazelnuts. Fold in melted chocolate.

STEP 2

Add a blob of beaten egg whites to the chocolate batter, and mix gently until well-combined. Fold in the remaining whites, one-third at a time, very gently but thoroughly. Pour into springform and bake for 40 minutes. Test for doneness by inserting tester, which should come out mostly clean; lightly pressing finger into top to check for a slight bouncing-back; and observing edges beginning to separate from pan. Let cool completely, in pan, on a rack.

STEP 3

Toast the hazelnuts in a dry skillet, shaking them around frequently. Do it for about 5 minutes, or until they are lightly browned, then let cool completely. If hazelnuts came with skins on, put them in a towel after toasting and rub around; this will remove most of the skins, if you are diligent. I got a little lazy; hence the partially-dark hazelnuts crowning my cake above.

Chop chocolate, and add to sauce pan with cream and rum over medium-low heat. Once chocolate is melted and components are combined, whisk until mixture reaches desired thickness, then cool. Remove rim of cake pan and pour cooled ganache over, spreading lightly to create a smooth, shiny surface, and apply hazelnuts all over.