

CABERNET HAZELNUT TORTE

Yield: 1 - 9" Round

Ingredients:

Unsalted Butter, soft	6 oz	(12 Tbsp)
Granulated Sugar	2 ¼ C	
Eggs, large	6	
Olive Oil	2 Tbsp	
Buttermilk	2 C	
All Purpose Flour	2 ½ C	
Cabernet Wine Flour	½ C	
Baking Powder	2 tsp	
Baking Soda	½ tsp	
Salt	½ tsp	
Dark Chocolate, chopped fine	½ C	
Hazelnuts, toasted & chopped fine	3 C	

Instructions:

Preheat the oven to 350 F. Butter a 9" round cake pan and line the base with parchment paper.

Combine the buttermilk and olive oil and set aside. In a bowl, sift together the flour, wine flour, baking powder, baking soda and salt. Set this aside as well. Crack the eggs into a measuring cup and let them sit out at room temperature until tepid.

Toast the hazelnuts until they are golden brown, let cool, and chop until fine. Chop the chocolate. Once the hazelnuts are cool, combine the chocolate and nuts in a separate bowl.

In the bowl of a stand mixer fitted with a paddle, beat the unsalted butter for 1 minute on medium low speed. Add the sugar gradually and beat the butter and sugar for at least 3 minutes, or until the mixture is pale and fluffy.

While the mixer is still going, pour in the eggs, one by one. Wait until each egg is incorporated into the batter before adding the next. Before adding the last egg, stop the mixer and scrape down the bowl and paddle to get all of the sugar and butter incorporated. Add the last egg and mix until homogenous.

Stop the mixer. From here on out, only use the lowest speed setting. Pour in half of the dry ingredients and mix on low until barely combined. Stop the mixer and pour in half of the wet ingredients (buttermilk and olive oil). Again, mix on low until barely combined. Stop the mixer and pour in ½ of the remaining dry ingredients. Alternate the last fraction of the dry and wet ingredients, alternating and mixing only until barely combined.

Stop the mixer and remove the bowl from the machine. Pour in the hazelnuts and chocolate. Using a rubber spatula, fold the chocolate and nuts into the batter, making sure to incorporate everything gently.

Pour the batter into the prepared pan and bake for 20 – 30 minutes, until the top is golden brown and springs back. You can also use a toothpick to test the cake and ensure that the middle is baked through and not liquid. To increase the wine flavor, you can also make simple syrup with ½ C water and ¾ C sugar. To this add ¼ C of red wine and use this to glaze the cake while it is still warm.

Remove the cake from the oven and let cool in the pan for 30 minutes. Invert the cake onto a serving plate once it is room temperature.

You may choose to make a ganache glaze for the top of the cake. To do this, let the cake cool completely. Make ganache by boiling 1 C heavy cream in a medium saucepan. Pour the boiled cream over 8 oz of dark chocolate. Whisk to combine. Now, place the cake on a rack over a parchment lined baking sheet. Pour the glaze over the cake. The extra glaze can be left to cool then used to pipe designs on the cake with a piping bag and decorative tip.

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