TORTA BAROZZI

INGREDIENTS

250 g chocolate dark with 70% Cocoa

30 g cocoa powder unsweetened

60 g almonds blanched

110 g butter, unsalted

150 g granulated sugar

4 eggs

40 g peanuts skinless and unsalted

10g - 20 g instant coffee

1 pinch salt

powdered sugar or unsweetened cocoa powder for decoration, optional

INSTRUCTIONS

Step 1: To Toast the almonds and peanuts. Place them in a preheated oven at 200°Cfor 5 minutes. Once toasted, remove from the oven and allow to cool. Drop ther oven temperature to 170C

Step 2: Place the toasted almonds and peanuts in a food processor and pulse until you have a medium to fine flour. Set aside.

Step 3: In a double boiler, melt the chopped dark chocolate and butter at room temperature. Stir occasionally with a spatula. You want a smooth, even cream of chocolate and butter. Set aside.

Step 4: Using an electric whisk, beat the sugar with the egg yolks until creamy and fluffy.

Step 5: Add the ground almonds and peanuts, cocoa powder and coffee grounds.

Step 6: Mix well with a spatula. Add the melted chocolate and butter. Mix everything with a spatula until the mixture is thick and smooth.

Step 7: Beat the egg whites with a pinch of salt until stiff.

Step 8: Add the beaten egg whites to the chocolate mixture. Add a little at a time, stirring in gentle circular motions from bottom to top so as not to break up the egg whites.

Step 9: Line the baking pan with parchment paper. Pour the Barozzi cake mixture into the pan.

Step 10: Bake in oven preheated to 170°C for about 30 minutes. Check that the cake is done by inserting a toothpick in the center. It should come out clean and dry.

Step 11: Remove from oven and let cool. Cut into squares and serve dusted with icing sugar or cocoa powder.

THE COOKERY

by The Secret Jozi Chef