

# TORTA BAROZZI

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## 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°C for 5 minutes. Once toasted, remove from the oven and allow to cool. Drop the oven temperature to 170°C.

**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