

NONNA'S TORTA BAROZZI

*A lovely version of the special recipe
that Chase and Gavin make with
their new Italian friends!*

Ingredients

- 1 cup almonds, peanuts or hazelnuts (or any nuts of choice)
- $\frac{3}{4}$ cup cold butter, cut into small pieces
- 9 ounces high-quality bittersweet chocolate, cut into small pieces
- 4 large eggs, separated
- 1 cup sugar
- 2 Tablespoons dark rum or orange liquor, or high-quality Balsamic Vinegar of Modena*
- 1 Tablespoons instant espresso coffee (granules)
- 2 Tablespoons confectioners' sugar or almond flavored confectioners' sugar

Directions

- 1** Prepare a 9-inch springform pan: Butter the bottom and sides. Cut a piece of round parchment, lay in the bottom of the pan, butter the parchment. Dust with cocoa powder.
- 2** Toast your choice of nuts, if desired, for 4 minutes in a 350F oven.
- 3** Grind the nuts in a food processor or blender to a coarse powder. (Don't over grind or the nuts will become butter.)
- 4** Reduce the oven temperature to 325F.
- 5** Melt the chocolate and butter in a bowl set over hot water or melt in the microwave for 1 minute. Stir until fully combined and chocolate is melted.
- 6** Beat the egg yolks and 1 cup sugar until light colored and very fluffy.
- 7** Stir in the nuts, espresso coffee granules and 2 Tablespoons of liquor. Stir until well blended.
- 8** Stir in the melted chocolate & butter mixture.
- 9** Whisk the egg whites, until stiff peaks form.
- 10** Carefully fold the egg whites into the chocolate mixture, a little at a time.
- 11** Pour mixture into prepared spring form pan.
- 12** Bake for 35–40 minutes or until cake tester inserted into the center is slightly damp. (**Do not over bake the cake, it should remain moist)
- 13** Remove the pan from the oven and set on a cooling rack. Cool completely. Carefully run a butter knife along the inside edges of the pan and release the spring. Remove the pan sides.
- 14** Using a large spatula slide the cake onto a serving dish, or turn it out upside down onto a plate, remove the parchment and turn it right side up.
- 15** Place the cake on a serving dish. Put the confectioners' sugar in a small sieve and dust the top of the cake.
- 16** Cut into thin wedges to serve.

**Chances are you may not have Balsamic Vinegar of Modena, aged twenty years (Nonna's special secret), in your torta! However, you may substitute orange liqueur, rum or high-quality balsamic vinegar (we used Grand Marnier in our test!)*

