



Chestnut Chocolate Cake

- 3/4 lb whole chestnuts
- 3/4 cup toasted hazel
- 1/2 cup unsalted butter
- 10 oz white or bittersweet chocolate
- 6 eggs (separated)
- 1/4 tsp salt
- 1/2 cup sugar
- 1 tbs Frangelica
- 1/4 cup chopped toasted hazelnuts for garnish

Preheat oven to 350°. Prepare individual baking cups or spring-form pan (9"). Purée nuts with 2 tbs sugar. Add butter and melted chocolate. Add egg yolks one at a time and blend 30 seconds after each addition. Whip egg whites with salt until foamy. Add remaining sugar. Increase speed until soft peaks. Beat until stiff, but not dry. Fold in the chocolate mixture.

Chocolate Ganache

- 6 oz of chocolate
- 1 tbs Frangelica
- 1/2 cup heavy cream (1/4 cup & 3 tbs butter if using white chocolate.)

Pour scalded cream over chopped chocolate. Process until blended. Cool.