

43

Recipe number forty-three

The cake is still moist inside – a Sunday recipe. An ordinary household recipe makes do with 250 g of hazelnuts and is eked out with 250 g of flour. To crown it all – precisely because it is Sunday – enjoy a glass of the lightly sparkling Moscato d'Asti with it (not to be confused with Asti Spumante).

La torta di nocciole Hazelnut cake

Ingredients for 1 springform tin

400 g peeled, roasted hazelnuts grind finely

4 eggs separate the yolks and the whites.
Beat the whites stiff with a pinch of salt.

Beat the yolks and mix them with the following ingredients:

220 g sugar

2 dl cream

2 – 3 tbsp of the best rum you have

2 tbsp cocoa powder, unsweetened

60 g flour, sifted

1 tsp baking powder, mixed into the flour

Then fold in the hazelnuts and the egg whites.

Butter a springform tin and dust it with flour.

Fill in the mixture and bake in the preheated oven at 180 degrees for about 30 minutes.

Podere Riparbella

Agriturismo ecologico

Agricoltura biologica

58024 Massa Marittima, Italia

T +39 0566 91 55 57

www.riparbella.com



VERONICA'S TIP

Peeling hazelnuts: roast them in the oven at 180 degrees for about 10 to 15 minutes. Not too dark, or they turn bitter. Tip them onto a clean cloth, leave them covered for a moment and then rub them against each other in the cloth. That peels them well enough. You need the oven straight afterwards for baking. Perhaps your food shop even sells Piedmontese hazelnuts – roasted and peeled! So much the better. But never buy ready-ground nuts, as they have lost much of their aroma.