



***Gianduia Mousse Cake***

*From: Gourmet Magazine, February 1998*

*Time to prepare: active time 15 minutes, total time 3.5 hours*

*Serves: 14 - 16*

- 9 ounces fine-quality bittersweet chocolate (not unsweetened)
- 7 ounces fine-quality milk chocolate
- 1 cup Nutella chocolate-hazelnut spread
- 3/4 cup unsweetened hazelnut butter
- 6 large eggs
- 1/2 cup superfine granulated sugar
- 1 cup well-chilled heavy cream

Preheat oven to 350° F and butter a 10-inch spring form pan. Wrap bottom and side of pan with a large piece of heavy-duty foil to waterproof.

Chop chocolates into small pieces and melt in a double boiler or a metal bowl set over a saucepan of barely simmering water, stirring until smooth.

Remove top of double boiler or bowl from heat and stir in Nutella and hazelnut butter until combined well.

In a large bowl of a standing electric mixer or in a large bowl with a handheld mixer beat eggs until frothy, about 1 minute. Gradually add sugar, beating mixture at high speed until thick and pale and it holds a slowly dissolving ribbon when beaters are lifted, about 4 minutes if using a standing mixer and about 8 minutes if using a hand-held mixer. Pour chocolate mixture into egg mixture and stir until combined well.

In a chilled bowl beat cream until it holds soft peaks and fold into batter gently but thoroughly.

Pour batter into spring form pan and put spring form pan in a roasting pan. Add enough hot water to roasting pan to reach halfway up side of spring form pan.

Bake cake in middle of oven 1 hour and 10 minutes. Turn off oven and let cake stand in oven 40 minutes.

Remove spring form pan from water and cool cake in pan on a rack 30 minutes. Remove side of pan from cake. Let cake cool completely before serving.

Serve cake with whipped cream. Cake keeps, covered and chilled, 3 days. Cake served at room temperature will have a texture reminiscent of mousse; chilled cake will be more fudge-like.

### **Raspberry Sauce**

- 1 bag frozen raspberries, about 2 cups
- 2 tablespoons water
- 1 – 3 teaspoons sugar (to taste)
- ½ teaspoon cornstarch combined with 1 teaspoon water in a slurry

In a sauce pan over medium low heat, heat the raspberries, water, and sugar. Break up the berries with a fork as they defrost and warm. Simmer for about 20 minutes, then bring to a boil and add the cornstarch slurry, stirring constantly as it thickens. Simmer about 10 minutes or until desired consistency is reached. Strain through a fine-mesh strainer.

### **Sweetened Whipped Cream**

- 1 cup heavy cream
- ½ teaspoon vanilla
- 1 tablespoon confectioners sugar

Beat ingredients with hand or stand mixer until soft peaks form.

*Notes: Make sure to wrap your spring form pan tightly with extra wide, heavy duty foil. If you don't have wide foil, you can use two pieces that are rolled together to try to seal the seam as best you can. If water gets into the pan the cake will be a little soggy, but not the end of the world!*

*Hazelnut butter is like peanut butter, but instead of using peanuts, it's made with hazelnuts. You can find it in nicer grocery stores right next to the PB. Nutella can also be found in most grocery stores, typically also next to the PB.*

*This cake is seriously rich and sweet. A nice, tart raspberry sauce compliments it nicely and gives you another flavor layer. Ditto with the whipped cream. It might be too much to eat the cake by itself, so be creative with the accoutrements.*

*Put your chocolate sauce and raspberry sauce into a small zip top bags and slice the very edge of one of the bottom corners off to drizzle the sauce on the plate like they do in the restaurants!*