

2nd Place – International Favorites

Somara Maggi

Chocolate Hazelnut Tiramisu-S

Cake Layers

1 1/2 cups cake flour
1 1/4 cups sugar
3/4 Tbsp Baking Powder
1/2 tsp salt
1/2 cup Frangelico liquor
1/2 cup oil
5 eggs, separated
1 Tbsp vanilla

Espresso Syrup

2 cups sugar
1 cup water
3 Tbsp espresso powder
2 oz boiling water

Hazelnut Ganache

7 oz cream
16 oz good quality dark chocolate
1 tsp vanilla
1 oz Frangelico liquor
2 oz cold butter, sliced

Filling

8 oz mascarpone cheese
8 oz cream cheese
2 cups heavy cream
5 oz powdered sugar
4 tsp vanilla

Lady Fingers

1/2 cup cake flour
3 eggs, separated
5 Tbsp sugar
1/2 tsp vanilla
1/8 tsp cream of tartar

Cake Layers: Heat oven to 325 degrees. Sift flour, 3/4 cup of the sugar, baking powder, and salt together. Whip the egg whites in a clean bowl until they come to a soft peak. Sift in the remaining 1/2 cup of sugar, whip until they are stiff. Set aside. Beat in the liquor, oil, and egg yolks into the dry mixture. Fold 1/3 of the stiff egg whites into the cake batter until almost combined. Repeat two more times. Pour the batter into two 8" greased and lined cake pans. Bake for 30-40 minutes, until completely set.

Espresso Syrup: Bring the sugar and 1 cup of water to a boil and simmer for five minutes. Let cool. Bring water in a kettle to a boil, pour 2 oz of hot water into a bowl with the espresso powder. Let cool and then add 4 to 5 Tbsp of the espresso liquid to the syrup and stir (the amount depends on how strong you want the espresso flavor).

Hazelnut Ganache: Melt chocolate over double boiler. Bring cream to a simmer and add the hot cream to the melted chocolate and let sit for one minute. Add vanilla and liquor and fold together. Add a little butter at a time and fold in, waiting for each batch to melt before adding the next.

Mascarpone Filling: Whip the cream until foamy, sift in the powdered sugar and beat until soft peaks. Set aside to chill. Beat the mascarpone and vanilla. Fold in the whipped cream.

Lady Fingers: Beat yolks and 2 Tbsp sugar for about 5 minutes or until thick and pale yellow. Beat in the vanilla and cake flour. In clean bowl, whip egg whites until foamy. Add cream of tartar and 3 Tbsp sugar and whip until stiff. Fold 1/3 of the egg whites into the yolk batter until almost incorporated; repeating two more times. Spoon into pastry bag and pipe the batter into long lady fingers on parchment paper, leaving an inch between each one. Bake in a 350 degree oven until brown. Remove from parchment while still warm.

Assembly: Using serrated knife, cut each cake horizontally into two equal layers. Placing the first layer on a cake plate, brush between 1/4 and 1/3 cup of the espresso syrup on the cake, waiting for it to soak in before the next step. Spread a layer of the ganache, followed by a thick layer of the mascarpone filling. Add the second layer and repeat all the steps until the fourth layer has a layer of the filling on top. Place the cake in the fridge to chill while making the lady fingers. Use the remaining ganache to cover the sides of the cake, and place the lady fingers around the sides, pressing into the ganache. Sift unsweetened cocoa over the top of the cake.