



Chocolate Frangelico Torte & Hazelnut Brittle

Source: Steve Wasserman, Executive Chef at Sambuca Restaurant; Living Magazine,
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Yield: 6 Servings

Ingredients:

2 lbs	Chocolate Chips
½ lb	Butter
2 cups	Heavy Cream
2 cups	Sugar
2 tbs	Vanilla
10 each	Eggs
1 cup	Frangelico
2 cups	Toasted hazelnuts
1 tbs	Cinnamon
1 ½ cup	Flour

Preparation:

Whip eggs, sugar and vanilla until pale. Melt the butter in the cream. Add cinnamon and mix well. Pour hot mix over chocolate. Add egg mixture and mix well. Add flour and pour into shortbread crust lined torte pan. Bake at 325 degrees for one hour and 10 minutes. Garnish with White Chocolate Sauce and top with Hazelnut Brittle triangles.



Hazelnut Brittle

Ingredients:

1 cup Sugar
1 cup Water

Preparation:

Bring to boil till it turns an amber brown color. Pour mixture over $\frac{1}{2}$ cup toasted cracked hazelnuts that have been spread evenly over lightly greased parchment paper. Let cool completely and break into triangles.

White Chocolate Sauce

Ingredients:

2 cups Heavy Cream
8 oz White Chocolate
1 tsp Vanilla Extract

Preparation:

In a heavy bottom sauce pot, bring all ingredients to boil. Reduce heat and simmer for 20 minutes. Cool and serve.

Indulge & Enjoy