

## Johnny's Chocolate Hazelnut Cake

PREP: 15 min.

### INGREDIENTS:

- 1 chocolate 9" cake
- 28 oz. chocolate hazelnut cream filling
- 18 oz. chocolate ganache
- Hot fudge, for plating

### Hazelnut Cream: (makes 1 gallon)

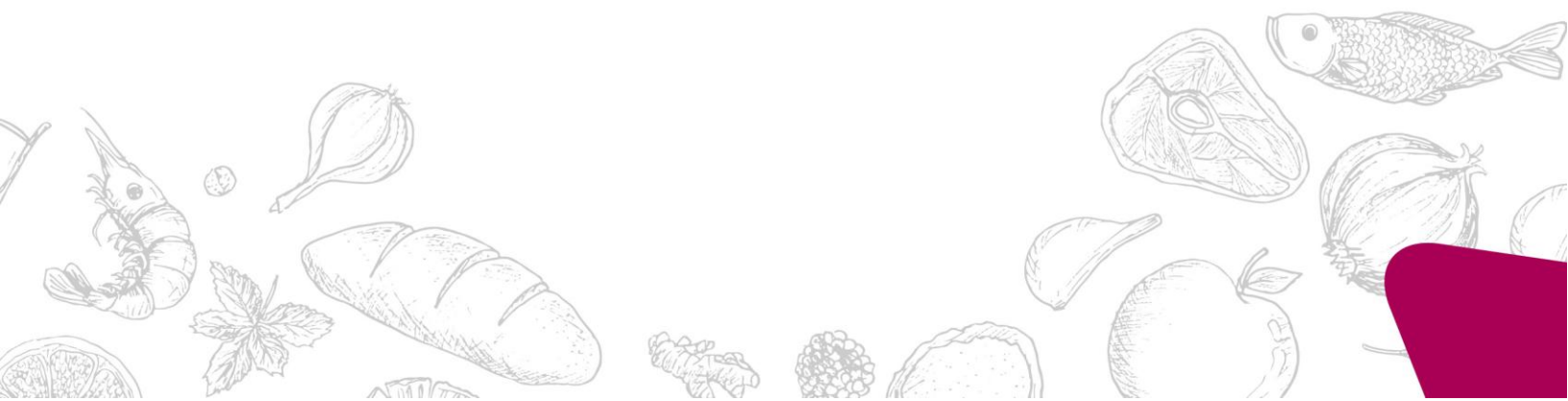
- 1 ½ lbs. bittersweet chocolate, broken into small pieces
- 5 oz. hazelnut liqueur
- 64 oz. heavy cream

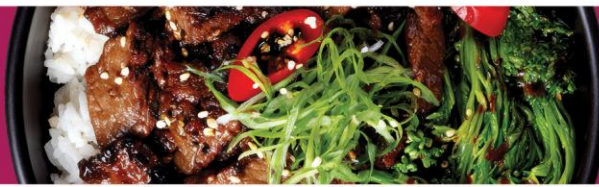
### Chocolate Ganache:

- 32 oz. bittersweet chocolate
- 1 qt. heavy cream

### Hot Fudge:

- ¼ lb. butter, softened
- 12 oz. bittersweet chocolate
- ½ oz cocoa powder
- 1 ¾ lb. sugar
- 6 oz. corn syrup
- 48 oz heavy cream
- Pinch of iodized salt
- 1 tbsp vanilla extract





## RECIPE INSTRUCTIONS:

### Hazelnut Cream:

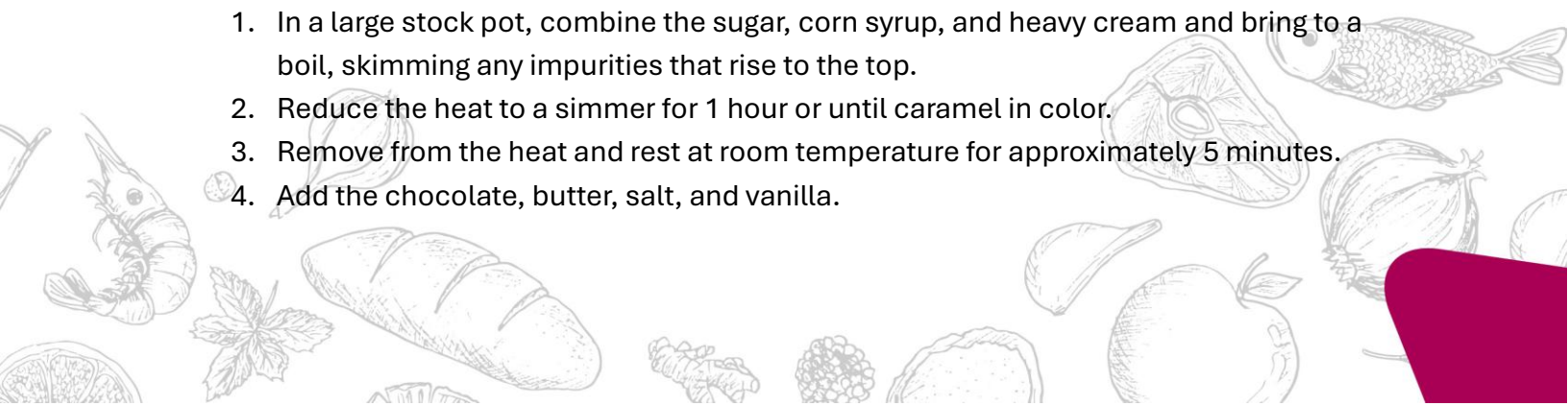
1. Place the chocolate over a double broiler to melt. Keep at 180 degrees F.
2. Place half (32 oz) of the heavy cream and hazelnut liqueur in a mixer with the whip attachment and whip 2-2 1/2 minutes on speed #3. Be careful not to over-mix.
3. When the cream just begins to stick to the side of the bowl, quickly add the melted chocolate and mix on high speed until the chocolate is fully incorporated. Immediately add the remaining cream and whip on medium speed for approximately 30-60 seconds until incorporated.
4. Scrape down the sides and whip on high speed for an additional minute. Be careful not to overmix.
5. Cut the prepared chocolate cake in half horizontally and spread the hazelnut cream filling evenly on the bottom. Place the bottom half into the freezer for 30 minutes. Remove from the freezer and place the top half on the cake, and return to the freezer for 1 hour.
6. Layer to about 2 inches thick.

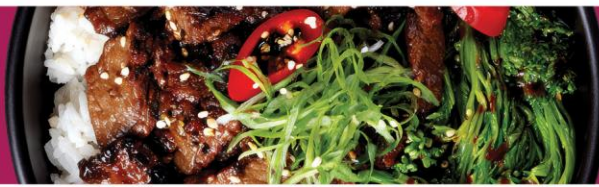
### Chocolate Ganache

1. Place the chocolate in a half pan and wrap it with plastic and foil. Place the half pan into a full pan with two quarts of water and place in a 250-degree oven. Melt chocolate until smooth.
2. Heat the heavy cream in a saucepan until simmering, then remove from heat. Place the half pan of melted chocolate on the counter, uncover the pan, and slowly pour the hot cream over the chocolate and mix until smooth. Pour the ganache into an 8 qt. container and refrigerate until ready to use.
3. Remove the chocolate cake from the freezer and place it on a rack over a sheet pan and pour the ganache over the cake to cover completely. Place the finished cake on a plate or cake board, then refrigerate to set the ganache.

### Hot Fudge

1. In a large stock pot, combine the sugar, corn syrup, and heavy cream and bring to a boil, skimming any impurities that rise to the top.
2. Reduce the heat to a simmer for 1 hour or until caramel in color.
3. Remove from the heat and rest at room temperature for approximately 5 minutes.
4. Add the chocolate, butter, salt, and vanilla.





5. Combine all the ingredients in a mixer and process until well incorporated. Transfer to a 6 qt. container and allow to cool to room temperature. Cover and refrigerate.

### To Serve

Cut the chocolate cake into 4 equal pieces. Heat 2 ounces of the hot fudge and pour it onto the center of a plate. Place one slice of cake onto the hot fudge. For dramatic effect, place a knife into the cake at a strong angle and serve. Each piece serves 2-3.

