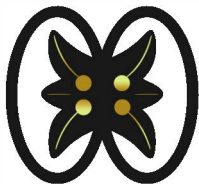


Italian Chocolate Torta Nua

with Nutella Cream

This chocolate cake dotted with Nutella pastry cream is truly exceptional.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

4 large eggs (about 252g, weighed with shell)
½ cup mild extra-virgin olive oil (100g)
½ cup milk (120g)
Nutella Cream

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk and the chocolate cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and dot with spoonfuls of cool Nutella cream.

Bake for 50-55 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding. Dust with powdered sugar just before serving.

the Cream

YOU WILL NEED

2 egg yolks
1 cup milk (240g)
¼ cup granulated sugar (50g)
¼ cup all-purpose flour (30g)
½ teaspoon vanilla extract
¼ cup Nutella or other hazelnut
chocolate spread (70g)

Beat egg yolks, sugar and vanilla on high speed until light and fluffy. Add the flour and continue to mix until smooth.

Heat milk in a pan over low heat until just simmering.

Remove from heat and gradually add the flour-egg blend to the hot milk, whisking continuously.

Return custard to a simmer over low heat for about 3 minutes (do not boil!). Whisk frequently until thick and creamy with a yogurt-like consistency. Add Nutella and stir until smooth.

Transfer to a glass dish and place plastic wrap directly on custard. When cool, store refrigerated for up to 3 days.