

Zucotto-Torte with chocolate-nut filling

Ingredients

For the sponge mixture (Biskuit):

- 5 eggs
- 125 g powdered sugar
- 1 pack vanilla sugar
- 50 g starch
- 50 g flour
- 2 cl Amaretto

For the filling:

- 200 g dark chocolate
- 900 g cream
- 50 g chopped almond
- 50 g chopped hazelnut
- 50 g meringue
- 50 g powdered sugar

Besides:

- 200 g dark couverture

Preparation:

For 1 spring form:

1. Preheat the oven to 175°C for the sponge mixture. Cover the bottom of the spring form (28 cm in diameter) with baking paper. Separate the eggs. Beat the egg white stiff. Beat yolk, powdered sugar and vanilla sugar foamy. Stir one third of the beaten egg whites under the yolk stuff, fold in the other two thirds. Fill dough into form and bake it in the middle of the oven for about 35 minutes. Cool down sponge cake in the form for 10 minutes. Take it out and let it cool down completely.
2. Cover a bowl (~ 25 cm in diameter) with plastic foil. Divide sponge cake horizontally in 3 equal bottoms. Cut 2 bottoms in 6 pie slices each. Cover the bowl close-packed with the slices and sprinkle them with Amaretto.
3. Chop the chocolate for the filling chunky, melt 100 g chocolate in 100 g cream on low heat. Put aside and let it cool down. Roast the almonds and the hazelnut in a coated pan without any grease. Crunch the meringue. Whisk the left over cream with the powdered sugar stiff, add left over chopped chocolate, almonds and hazelnuts. Divide the cream mixture, mix one half with the crunched meringue, mix the cooled down chocolate-cream into the other half.
4. Lay on the meringue mixture on the sponge cake in the bowl equally. Add the chocolate-cream mixture on top of that, smooth it out and cover with the left over sponge cake. Keep the Zucotto for at least 6 hours cool.
5. Melt the couverture. Topple the torte carefully, remove foil and cover the Zucotto with couverture.