

Gluten-Free Hazelnut Torte

Yield: 24 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/lidia-s-italy-hazelnut-torte-recipe>

Ingredients:

- 12 ounces hazelnuts by weight, or about 2½ cups, roasted and skinned, plus more for garnish*
- 2 teaspoons baking powder
- 6 large eggs separated, plus 1 whole egg
- 1/2 cup granulated sugar plus more for coating the pan
- 2 tablespoons Frangelico liquor, or other flavored liquor, such as amaratto or kahlua, or you can leave it out and use 1-2 tsp. Vanill...
- 1 cup heavy cream or double cream
- 2 tablespoons granulated sugar to taste
- 1 teaspoon pure vanilla extract good quality
- 3 ounces dark chocolate
- chip
- 3/4 cup heavy cream or double cream

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 80 milligrams
4. Fat: 19 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 6 grams
8. Sodium: 75 milligrams
9. Sugar: 8 grams

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