

## Chocolate hazelnut Mousse Cake

### Crust:

- a. ¼ cup of hazelnut
- b. 1/3 cup of sugar
- c. 1 cup of all-purpose flour
- d. 1 stick of butter
- e. ¼ cup of Dutch-processed cocoa powder
- f. ¼ teaspoon of salt

Pulse in food processor a. and b. until mixed. Add the rest of the ingredients and mix until dough forms.

Press dough on bottom of springform pan. Prick with fork; bake 18-20 minutes. Cool 30 minutes.

### Mousse:

- 1 teaspoon of unflavored gelatin (1/4 oz. Knox envelope)
- 3 Tbsp. of water
- ½ cup of Nutella
- ½ cup of Mascarpone (cream cheese can be used as a substitute)
- 1 ½ cup of chilled heavy cream
- 2 Tbsp of Dutch-processed cocoa powder
- 3 Tbsp. of sugar
- 2 Tbsp of Godiva chocolate liqueur

Sprinkle gelatin over water in a small saucepan. Let stand 5 minutes. Heat on low until gelatin has melted (2 min.) Whisk Nutella in; combine and remove from heat. Transfer to bowl. Whisk in the mascarpone.

In a separate bowl beat the cream, cocoa, and sugar till combined. Increase speed until soft peaks form. Fold into the cooled mascarpone-nutella mixture. Add chocolate liqueur. Pour on top of cooled crust and refrigerate for at least 3 hours. (cover pan with foil.)

### Ganache:

- ¼ cup plus 1 Tbsp. of heavy cream
- 3 ½ oz of bittersweet chocolate pieces (NOT unsweetened.)
- 1 Tbsp. of Frangelico liqueur

In a saucepan bring cream to a simmer. Remove from heat and add the chocolate. Let stand 1 minute. Whisk until chocolate is melted. Let cool 20 minutes. (It will thicken but still be pourable.) Add liqueur and pour on top of cake. Chill another hour. Decorate with hazelnuts. Run knife blade around the cake before unmolding.