

FROM EPISODE 212: PORCHETTA AT HOME



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Gianduja is a silky smooth chocolate flavored with hazelnuts, and it inspired the filling for this crostata. To match the filling's richness and intensity, we created a full-flavored whole-wheat flour crust modeled on Italian pasta frolla. But for ultimate ease, we eschewed the rolling pan and simply patted the dough into the bottom of a springform pan to form a bottom crust—no sides needed for this "tart." Gentle prebaking ensured that the crust remained crisp and cookie-like under the filling. If you like, dust the finished crostata with powdered sugar just before serving, or dollop slices with unsweetened whipped cream or crème fraîche. The flavor and texture are best the day of baking, but leftovers can be covered in plastic wrap refrigerated overnight; bring to room temperature before serving.

Don't underprocess the hazelnut and sugar mixture. Grinding it until it has a fine, paste-like consistency is key to the filling's thick, decadent texture.

Chocolate Hazelnut (Gianduja) Crostada

Start to finish: 1 hour 15 minutes (45 minutes active) | Servings: 10

INGREDIENTS

163 grams (1¼ cups) hazelnuts
 65 grams (½ cup) all-purpose flour
 35 grams (¼ cup) whole-wheat flour
 214 grams (1 cup) white sugar, divided
 ¼ teaspoon baking powder
 Kosher salt
 6 tablespoons (¾ stick) salted butter, cut into ½-inch cubes and chilled
 1 large egg yolk, plus 3 large egg whites
 2½ teaspoons vanilla extract, divided
 4 ounces bittersweet chocolate, chopped
 1 teaspoon instant espresso powder

INSTRUCTIONS

Heat the oven to 375°F with a rack in the lowest position. Evenly mist a 9-inch springform pan with cooking spray. Spread the hazelnuts on a rimmed baking sheet, then toast until deep golden brown, about 10 minutes. Wrap the nuts in a kitchen towel and rub vigorously to remove the skins. Set aside.

In a food processor, combine both of the flours, 53 grams (¼ cup) of the sugar, the baking powder and ¼ teaspoon salt. Process until combined, about 5 seconds. Scatter the butter over the mixture and pulse until it resembles coarse sand, 10 to 12 pulses. Add the egg yolk and ½ teaspoon of the vanilla extract, then process until evenly moistened and clumping together, 20 to 30 seconds. Transfer the dough to the prepared pan; do not wash the food processor. Press into an even layer covering the bottom of the pan and prick with a fork about every ½ inch. Bake until the crust is golden at the center and slightly darker at the edges, 15 to 20 minutes.

Meanwhile, make the filling. In a small microwave-safe bowl, microwave the chocolate on 50 percent power, stopping to stir every 30 seconds, until smooth and melted, about 3 minutes. Set aside. In the food processor, pulse the hazelnuts until roughly chopped, about 8 pulses; measure out ¼ cup and set aside. Add the remaining 161 grams (¾ cup) sugar and process until the mixture resembles wet sand and sticks to the corners of the work bowl, about 2 minutes. Scrape the bowl. Add the egg whites, the remaining 2 teaspoons vanilla extract, the espresso powder and ½ teaspoon salt. Process until smooth, about 10 seconds. Add the chocolate and process until incorporated, 10 seconds, scraping the sides as needed.

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Continued

INSTRUCTIONS

Spread the chocolate-hazelnut mixture in an even layer on the crust, then sprinkle the reserved chopped nuts around the perimeter. Bake until slightly puffed and the edges begin to crack, 20 to 25 minutes.

Let cool on a wire rack until the edges pull away from the sides of the pan, about 15 minutes. Remove the pan sides. Serve the crostata warm or at room temperature, either plain, topped with unsweetened whipped cream or crème fraîche, or dusted with powdered sugar. Refrigerate any leftovers, tightly wrapped in plastic.