



Chocolate Phyllo Pockets
(recipe, page 43)

talk the TALK

Like many Italian words, “gianduia” does not roll easily off the tongue. It is one of those nouns that frustrates English-speaking bakers, intimidates casual candy bar buyers, and makes even the most sophisticated culinarians stumble.

But missing an opportunity to eat this sumptuous, velvety mélange of milk chocolate and ground hazelnuts due to a linguistic glitch is unthinkable.

So let’s practice: “zhahn-DOO-yuh.” Go soft on the first syllable, with a sound like shushing a baby or the first name of actress Zsa Zsa Gabor. Zhahn-DOO-yuh. Zhahn-DOO-yuh. Good job—you’re getting it.

Gianduia Mousse Cake

(Pictured on page 39.)

Prep: 45 minutes Bake: 1¼ hours Stand: 1¼ hours
Cool: 2 hours Chill: 6 hours Oven: 350°F

Butter

- ½ cup finely crushed vanilla wafers
- ½ cup finely chopped hazelnuts (filberts)

2 tablespoons butter, melted

Hazelnut Butter

8 ounces bittersweet chocolate, chopped

8 ounces milk chocolate, chopped

1 cup chocolate-hazelnut spread (gianduia)

6 eggs

½ cup sugar

1 cup whipping cream

Unsweetened cocoa powder (optional)

Whipped cream (optional)

1. Preheat oven to 350°F. Butter the bottom and sides of a 10-inch springform pan. Wrap a double layer of foil around the bottom and sides of pan to form a watertight seal; set aside. For crust: In a small bowl, stir together crushed vanilla wafers and hazelnuts. Stir in the melted butter. Press mixture onto the bottom of the foil-wrapped pan. Set aside.

2. Prepare Hazelnut Butter; set aside. In a large saucepan, combine bittersweet chocolate and milk chocolate. Cook and stir over low heat until melted. Remove from heat. Stir in the nut butter and chocolate-hazelnut spread.

3. In a very large bowl, beat eggs with an electric mixer on medium speed until frothy. Gradually add sugar, beating on medium-high speed until mixture is thick, pale, and holds a slowly spreading ribbon when beaters are lifted. (This will take about 5 minutes in a heavy-duty mixer and about 9 minutes with a handheld mixer.) Pour chocolate mixture into egg mixture; stir gently to combine.

4. In a medium bowl, beat whipping cream on medium-high speed until soft peaks form (tips curl). Gently fold whipped cream into chocolate mixture. Pour over crust, spreading evenly.

5. Place the foil-wrapped springform pan in a roasting pan. Pour enough hot water into roasting pan to reach halfway up sides of springform pan. Bake for 1¼ hours. Turn off oven; let cake stand in oven with door closed for 45 minutes.

6. Remove springform pan from water. Cool in pan on a wire rack for 2 hours. Using a small sharp knife, loosen edges of cake from sides of pan. Remove foil. Cover and chill for 6 to 24 hours.

7. Let stand at room temperature for 30 minutes before serving. Remove sides of springform pan. If desired, sprinkle cake with cocoa powder and serve with whipped cream. Makes 12 servings.

Hazelnut Butter: Place 1 cup toasted hazelnuts in a food processor. Cover and process until a paste forms. Add 2 tablespoons cooking oil. Cover and process with on-off pulses until combined.

Gianduja Cream Puffs

Prep: 35 minutes Cool: 10 minutes Bake: 30 minutes Oven: 400°F

- 1 cup water
- 1/2 cup butter
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 4 eggs
- 1 1/2 cups whipping cream
- 3/4 cup chocolate-hazelnut spread (gianduja)
- Powdered sugar (optional)

1. Preheat oven to 400°F. Grease a large baking sheet; set aside.
2. In a medium saucepan, combine water, butter, and salt. Bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat. Cool for 10 minutes. Add eggs one at a time, beating well with a wooden spoon after each addition.

3. Pipe* or drop 12 mounds of dough onto the prepared baking sheet. Using a moistened finger, smooth any rough peaks in the tops of the cream puffs.

4. Bake for 30 to 35 minutes or until golden brown and firm; cool. Cut tops from cream puffs; remove soft dough from insides.

5. For filling: In a large bowl, beat whipping cream with an electric mixer on medium speed until soft peaks form (tips curl). Beat in chocolate-hazelnut spread.

6. Before serving, pipe* or spoon filling into cream puffs. Replace tops. If desired, sprinkle cream puffs with powdered sugar. Makes 12 cream puffs.

**Test Kitchen Tip:* If you'd like to pipe the dough and/or the filling, use a decorating bag fitted with a large star tip.

Chocolate Phyllo Pockets

(Pictured on page 40.)

Prep: 25 minutes Bake: 10 minutes Oven: 400°F

- 1/2 cup chocolate-hazelnut spread (gianduja)
- 2 ounces semisweet chocolate, chopped
- 6 1/2-inch slices purchased or homemade pound cake*
- 9 sheets frozen phyllo dough (14×9-inch rectangles), thawed
- 1/4 cup butter, melted
- 2 tablespoons powdered sugar
- Orange segments (optional)

1. Preheat oven to 400°F. In a small bowl, combine chocolate-hazelnut spread and chopped semisweet chocolate. Cover and chill until needed.

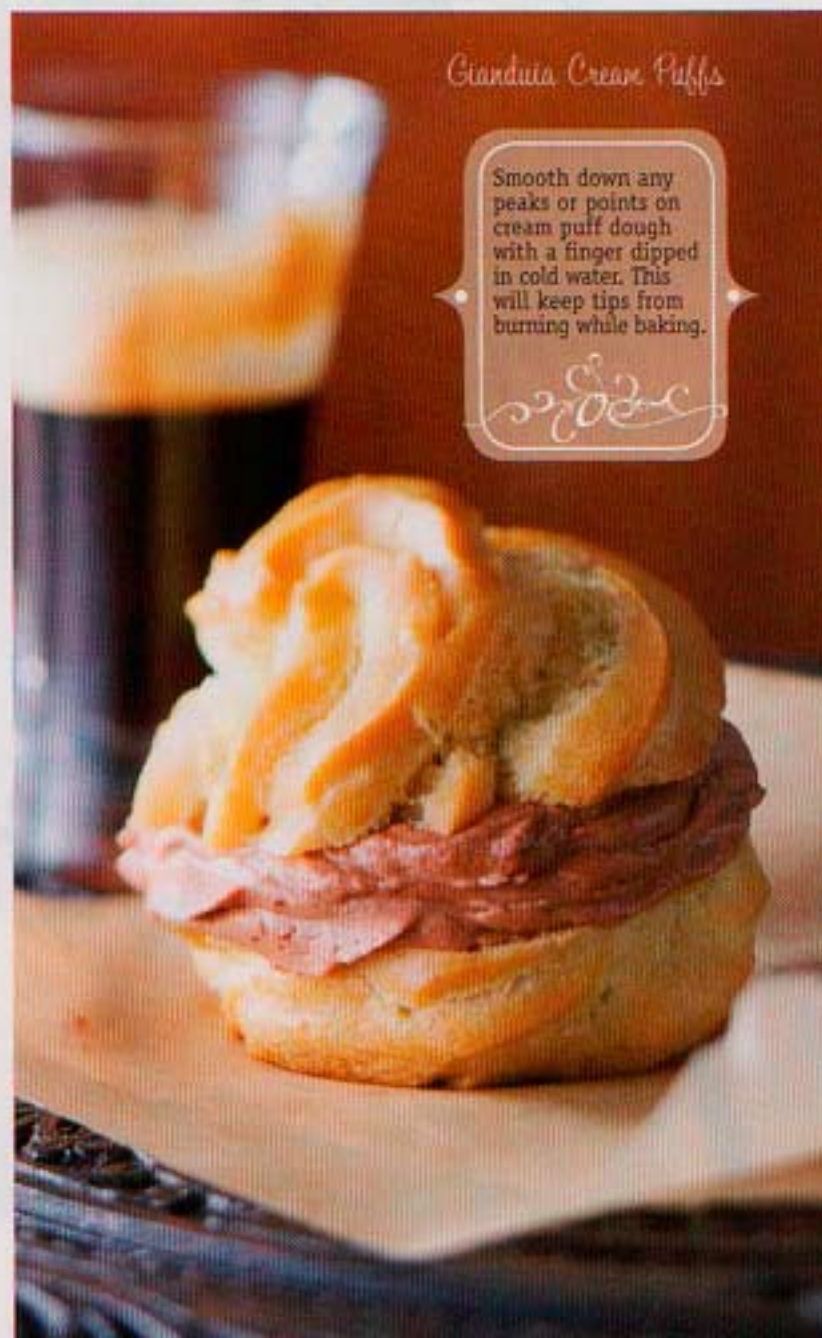
2. Using a round 2 1/2-inch biscuit cutter or drinking glass, cut one circle from each slice of pound cake. Reserve trimmings for another use.

3. Place a sheet of phyllo on a work surface. Brush lightly with melted butter. Top with a second sheet of phyllo; brush lightly with melted butter. Top with a third sheet of phyllo; brush lightly with melted butter. Cut crosswise into two pieces. Place a circle of pound cake in the center of each piece of phyllo. Top each with 1 rounded tablespoon of the chocolate mixture. Fold in long sides of phyllo to cover cake; fold bottom over cake. Fold corners of top to form a pointed end; fold pointed end over cake to form an envelope shape. Brush lightly with melted butter; transfer to an ungreased baking sheet.

4. Repeat assembling phyllo pockets two more times (you will have six pockets total). Sprinkle pockets with powdered sugar. If desired, cover and chill for up to 24 hours.

5. Bake for 10 to 12 minutes or until golden brown. Serve warm. If desired, serve with orange segments. Makes 6 servings.

**Test Kitchen Tip:* If using a frozen loaf of pound cake, slice the loaf into thirds horizontally; cut two circles from each slice.



Gianduja Cream Puffs

Smooth down any peaks or points on cream puff dough with a finger dipped in cold water. This will keep tips from burning while baking.

