



Recipes from Chef Jean Pierre Moullé
Former Chef of Chez Panisse Restaurant in Berkeley

Hazelnut Cake

Serves 6

4 eggs, separated
1/2 cup sugar
1 teaspoon pure vanilla extract
1 cup hazelnuts, finely ground
1/2 cup almond flour or blanched almonds, finely ground
1/3 cup plus 2 tablespoons all-purpose flour
salt
1/4 cup butter, melted and cooled

Preheat the oven to 350°F. Butter and flour a 9-inch round cake pan.

Whisk together the egg yolks, sugar, vanilla, ground hazelnuts, almond flour, and flour.

In a separate bowl or in a bowl of a stand mixer with the whisk attachment, beat the egg whites into stiff peaks with pinch of salt and gently fold them into the nut-sugar mixture. Mix the butter and pour the batter into the prepared pan.

Bake for 20 to 25 minutes, until a toothpick inserted into the center of the cake comes out clean, and the cake has slightly pulled away from the edge of the pan.

Serve at room temperature with whipped or poured heavy cream.