

## CHOCOLATE-HAZELNUT (GIANDUJA) CROSTATATA

(Recipe adapted from "Milk Street")

Makes: 8-10 servings

1-1/4 cups	hazelnuts
1/2 cup	all-purpose flour
3/4 cup	whole-wheat flour
1 cup	white sugar, divided
1/4 tsp	baking powder
Kosher Salt	
6 Tbsp (3/4 stick)	salt butter, cut into 1/2" cubes and chilled
1	large egg yolk, plus 3 large egg whites
2-1/2 tsp	vanilla extract, divided
4 oz	bittersweet chocolate, chopped
1 tsp	instant espresso powder
Powdered icing sugar	
Whipping cream or crème fraîche	



1. Heat oven to 375°F with rack in lowest position. Mist a 9" springform pan with cooking spray. Spread the hazelnuts on a rimmed baking sheet, then toast until deep golden brown, about 10 minutes. Enclose the nuts in a kitchen towel and rub vigorously to remove the skins. Set aside.
2. In a food processor, combine both flours, 1/4 cup of the sugar, baking powder and 1/4 tsp salt. Process until combined, about 5 seconds. Scatter butter over the mixture and pulse until resembles coarse sand, 10-12 pulses. Add egg yolk and 1/2 tsp of vanilla extract, then process until moistened and clumping together, 20-30 seconds.
3. Transfer dough to the prepared pan; do not wash the food processor. Press into an even layer and prick with a fork about every 1/2". Bake until golden in centre and slightly darker at the edges, 15-20 minutes. Meanwhile, in a small microwave-safe bowl, microwave the chocolate on 50% power, stirring every 30 seconds, until smooth and melted. Set aside.
4. In food processor, pulse hazelnuts until roughly chopped, about 8 pulses; measure out 1/4 cup and set aside. Add remaining 3/4 cup sugar and process until it resembles wet sand and sticks to corner of the workbowl, about 2 minutes. Scrape the bowl. Add egg whites, remaining 2 tsp vanilla, espresso powder and 1/2 tsp salt. Process until smooth, about 10 seconds. Add chocolate and process until incorporated, another 10 seconds, scraping sides as needed.
5. Spread the hazelnut-chocolate mixture in an even layer on crust, then sprinkle reserved chopped nuts around the perimeter. Bake until slightly puffed and edges begin to crack, 20-25 minutes. Let cool on wire rack until the edges pull away from side of pan, about 15 minutes. Remove the pan sides.
6. Serve warm or room temperature. Before serving, dust the baked crostata with powdered sugar. Top with whipped cream or crème fraîche.

