



DACQUOISE

Makes two 10 inch circles

8 egg whites plus 80 gm granulated sugar (6 1/2 TBSP) -to make merengue at the end of whipping

140 gm (1 2/3 cups) almond and/or hazelnut flour

60 gm all-purpose flour (2/3 cup) OMIT IF MAKING GLUTEN FREE, and substitute almond flour

1 dash salt

1 dash cream of tartar

100 gm (3/4 cup) powdered sugar

Preheat your oven to 350 degrees F. Line baking sheet with parchment paper. Bring the egg whites, cream of tartar, and salt to soft peaks. Add the sugar and increase speed until firm, and glossy peaks.

Fold in the nut flour. Spread in the rings, or spread in the circle, about 1/2 - 3/4 inch thick. Bake for 30 minutes, until golden brown. The dacquoise will rise and then settle back into the ring. Cool completely. Peel off the parchment paper, and carefully remove from the rings.

BUTTERCREAM:

4 egg yolks, from large sized eggs

200 gm butter (14 tablespoons), at room temperature

230 gm water (just less than 1 cup)

170 grams confectioners' sugar (1 1/3 cups)

In a mixing bowl or the bowl of a standing mixer, have the egg yolks ready.

Be sure the butter is at room temperature. Have In a small saucepan, place the water, then the sugar and heat to 238 degrees F. Use a candy thermometer to check the temperature.

When the sugar/water reach soft ball stage, slowly pour it over yolks, whisking continuously. Continue whisking by hand or with the whisk of the mixer, until the mixture is cool. If you feel the bottom of the bowl, you'll feel that the mixture is cool.

Add the butter one to two tablespoons at a time, incorporating well after each addition. If the mixture breaks, keep mixing. It will come back together. Add the coffee extract to taste. The buttercream should be a rich coffee color, with a nice coffee taste.

FRENCH COFFEE EXTRACT (ESSENCE DE CAFE)

200 gm granulated cane sugar (1 cup)

200 gm water (7 oz)

100 gm instant coffee (1/4 pound or 1 7/8 cup) Nescafe is best

Dissolve the instant coffee in the water and bring to a boil. In another saucepan, add the sugar and heat to cook until very dark caramel color (very dark amber). Stop the caramel by adding the hot coffee. The mixture will bubble, spit and sputter. Be very careful to protect your hands and fingers. Add the coffee slowly, and stir lightly to dissolve any hard caramel bits. Strain the mixture and cool. Pour into bottles, and store in refrigerator.