



HAZELNUT TORTE WITH BRETZELI BASE AND RHUBARB COMPOTE

Preparation time: 25 minutes

Cooking time: 40 minutes

Ingredients (18cm springform tin)

Hazelnut torte

- 65g Kambly Bretzeli
- 150g ground hazelnuts
- 300ml whipping cream
- 3 egg yolks
- 3 egg whites
- 150g sugar
- 1 tbsp (about 12g) cornflour or potato flour
- 1 tsp vanilla extract
- ½ tsp cinnamon

For the compote

- 250g rhubarb
- 80g sugar
- 1 tbsp water

Single or double cream to serve

Preparation

1. Line the tin with baking paper and preheat the oven to 160°C (fan).
2. Arrange whole Kambly Bretzeli on the base.
3. Heat the whipping cream with 150g sugar, vanilla extract and cinnamon.
4. Mix the egg yolks with the cornflour or potato flour and slowly stir in the whipping cream. Add the hazelnuts and allow to cool to room temperature.
5. Beat the egg whites until they form stiff peaks and carefully stir into the hazelnut cream.
6. Spread the mixture onto the Bretzeli base, cover with aluminium foil and bake in the oven for 40 minutes

7. Meanwhile, chop the rhubarb into 2cm chunks. Heat in a saucepan with 80g sugar and water on a medium heat until the rhubarb is soft.

8. Serve the hazelnut torte with the rhubarb compote and double cream.

Veronika Studer for
Kambly

