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Italian Chamber of Commerce of Ontario (Italian offices) Milan - Udine - Verona

Hazelnut Brown Butter Cake With Sautéed Apples and Pears

5 Oz.	Blanched Hazelnuts
½ lb.	Longo's Unsalted Butter
½ pc.	Vanilla Bean
1 1/3 Cups	Icing Sugar
1/3 Cup	Longo's All-Purpose Flour
5 pcs.	Extra Large Egg Whites
3 Tbl.	Sugar
1 tsp.	Fresh Thyme – Washed, Picked and Chopped
2 Pcs	Pears – Bartlett if possible
2 Pcs	Apples – Gala if possible
½ pc.	Vanilla Bean
¼ tsp.	Kosher Salt
3 Tbl.	Sugar

For the Cake:

Preheat oven to 350°F.

Toast hazelnuts on a baking tray until lightly browned, about 15 minutes.

Cut the vanilla pod in half lengthwise and scrape out the seeds into a pot.

Add the butter into the pot with the vanilla seeds, add the vanilla pod and cook over medium low heat for 7 minutes or until the butter is brown and smells nutty.

The butter will make a lot of foam so use a large pot, once the foam collapses back into the pot, the butter will start to brown so watch it carefully.

Remove from the heat, remove the vanilla pod, and set aside to cool.

Blend the hazelnuts and icing sugar together in a blender and process until finely ground.

Add the flour to the blender and pulse a few times to combine the ingredients.

Transfer to a large mixing bowl.

Place the egg whites and sugar into a stand mixer and whisk until stiff peaks form.

Gently fold the nut mixture and the brown butter into the eggs, alternating between the 2, adding 1/3 of each of the nuts and brown butter at a time.

Pour the batter into a floured 10" spring form pan and bake for about 1 hour.

Once cooked, allow cake to cool for 30 minutes before removing from spring form.



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For the Apples and Pears:

Cut the apples and pears in half and remove cores with a melon baller or spoon.

Slice each half into 4 wedges and toss in a bowl with the sugar.

Add the butter to a hot pan, along with the seeds and pod of vanilla.

Once the butter starts to turn brown, add the sliced fruit and cook until brown.

Carefully flip the fruit over, season with salt and cook until brown.

Remove from the pan and set aside in a warm place until ready to serve.