

Cocoa Nib, Chocolate, and Citrus Dacquoise

Source: Bon Appétit

Ingredients

Meringues

- Nonstick vegetable oil spray
- 1 cup powdered sugar
- 1 tablespoon cornstarch
- $\frac{3}{4}$ cup cocoa nibs* (about 2½ to 3 ounces), finely ground in spice mill or small coffee grinder
- $\frac{1}{2}$ teaspoon coarse kosher salt
- $\frac{3}{4}$ cup egg whites (about 6 large)
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{4}$ cup sugar

Chocolate chiffon cake

- Nonstick vegetable oil spray
- $\frac{1}{2}$ cup sugar, divided
- $\frac{1}{4}$ cup all purpose flour
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon coarse kosher salt
- $\frac{1}{3}$ cup canola oil or other vegetable oil
- 2 large eggs, separated
- 2 tablespoons water

Mascarpone whipped cream

- 1¼ cups chilled heavy whipping cream
- 1 8-ounce container mascarpone cheese**
- $\frac{1}{4}$ cup powdered sugar
- 2 teaspoons vanilla extract

Glaze

- 6 ounces bittersweet chocolate, chopped
- $\frac{3}{4}$ cup heavy whipping cream
- 3 tablespoons water
- 3 tablespoons unsweetened cocoa powder
- 2 tablespoons light corn syrup

- 3 tablespoons unsalted butter, room temperature
- Blood Orange Marmalade
- Blood orange segments (for garnish)

Method

For Meringues: Preheat oven to 300°F. Line bottoms of two 9-inch-diameter cake pans with 1½-inch-high sides with parchment paper; spray parchment with nonstick spray. Sift powdered sugar and cornstarch into medium bowl; whisk in ground cocoa nibs and ½ teaspoon coarse salt. Beat egg whites and cream of tartar in large bowl until thick and foamy. Adding 1 tablespoon sugar at a time, beat until stiff but not dry. Fold in cocoa nib mixture. Divide meringue between prepared pans, spreading evenly.

Bake meringues 1 hour. Turn off heat. Keeping oven door closed, leave meringues in oven overnight to dry (meringues will deflate slightly).

Chocolate chiffon cake: Preheat oven to 325°F. Line bottom of 9-inch-diameter cake pan with 2-inch-high sides with parchment paper; spray parchment with nonstick spray. Combine ¼ cup sugar and next 5 ingredients in medium bowl; whisk to blend.

Whisk ½ cup oil, egg yolks, and 2 tablespoons water in large bowl to blend. Stir in dry ingredients. Beat egg whites in another medium bowl until soft peaks form. Gradually add remaining ¼ cup sugar, beating until stiff but not dry. Fold whites into yolk mixture. Transfer batter to prepared pan.

Bake cake until tester inserted into center comes out clean, about 25 minutes. Cool in pan 15 minutes. Turn cake out onto rack; peel off parchment. Cool completely. DO AHEAD: Can be made 1 day ahead. Wrap in foil; store at room temperature.

For mascarpone whipped cream: Combine all ingredients in large bowl. Beat just until mixture holds soft peaks (do not overbeat or mixture will curdle). Cover and chill at least 1 hour and up to 2 hours.

For glaze: Place chocolate in large microwave-safe bowl. Combine heavy whipping cream, 3 tablespoons water, unsweetened cocoa powder, and light corn syrup in heavy medium saucepan. Whisk over medium heat until blended and just beginning to boil. Pour mixture over chopped chocolate; let stand 1 minute, then stir until smooth. Whisk in butter. Let glaze stand until thick enough to spread, 15 to 20 minutes.

Place 1 meringue on platter, flat side down; spread ½ cup glaze over. Refrigerate until chocolate is firmly set, about 30 minutes. Spread half of mascarpone cream (about 1½ cups) over chilled chocolate. Refrigerate 10 minutes. Place cake layer on work surface; spread with ½ cup marmalade, then remaining mascarpone cream. Carefully place cake layer atop meringue on platter. Top assembled cake with second meringue, flat side up. Spread ⅓ of glaze over top and sides of cake in thin even layer. Refrigerate until coating sets, about 30 minutes.

Heat remaining glaze in microwave just until pourable but not hot, 5 to 10 seconds. Carefully pour glaze over cake, spreading to coat evenly. Chill cake until glaze sets, at least 1 hour. DO AHEAD: Cake can be made 3 days ahead. Cover with cake dome and keep refrigerated.

Cut cold cake into wedges. Serve with blood orange segments.

* Bits of shell-roasted cocoa beans; available at many specialty foods stores and from chocosphere.com.

** An Italian cream cheese; sold at many supermarkets and at Italian markets.