

APRICOT DACQUOISE

SERVES: 8-10

INGREDIENTS

Hazelnut Meringue Layers (*Dacquoise*):

- 1 cup hazelnuts (about 5 oz), toasted and finely ground
- 1 cup powdered sugar
- 2 tbsp all-purpose flour
- 4 large egg whites
- 1/4 tsp cream of tartar
- 1/4 cup granulated sugar

Apricot Filling:

- 1 cup dried apricots
- 1 cup water
- 1/4 cup granulated sugar
- 1 tbsp lemon juice

Whipped Cream:

- 1 cup heavy cream, chilled
- 2 tbsp powdered sugar
- 1/2 tsp pure vanilla extract

METHOD

For the Meringue Layers:

1. Preheat your oven to 300°F (150°C). Line two baking sheets with parchment paper and draw three 8-inch circles as guides.
2. In a bowl, mix ground hazelnuts, powdered sugar, and flour.
3. In a stand mixer, beat egg whites with cream of tartar until soft peaks form. Gradually add granulated sugar, beating until stiff peaks form.
4. Gently fold the hazelnut mixture into the beaten egg whites.
5. Divide the meringue evenly among the three circles. Spread evenly within the circles.
6. Bake for 40–50 minutes, or until the meringues are crisp and lightly golden. Cool completely.

For the Apricot Filling:

1. Combine dried apricots and water in a saucepan. Simmer over low heat for 10–15 minutes, until apricots are soft.
2. Add sugar and lemon juice. Cook for 5 minutes, stirring occasionally.
3. Blend the apricot mixture into a smooth purée and let cool.

For the Whipped Cream:

1. In a chilled bowl, whip the cream with powdered sugar and vanilla until stiff peaks form. Keep refrigerated until assembly.

To Assemble:

1. Place one meringue layer on a serving plate. Spread a thin layer of apricot purée, followed by a layer of whipped cream.
2. Repeat with the second meringue layer. For the final layer, spread whipped cream on top.
3. Optional: Garnish with toasted hazelnuts or a drizzle of apricot purée.

To Serve:

1. Refrigerate the dacquoise for at least 2 hours before serving to allow the layers to set. Slice and serve.