

Authentic Neapolitan Torrone dei Morti

Traditional chocolate and hazelnut torrone with Crema Alba, made for All Souls' Day in Naples.

Prep: 35 minutes | **Cook:** 10 minutes (melting chocolate) | **Chill:** 5 hours | **Total:** 5 hours 45 minutes | **Servings:** 12-14 thin slices

Ingredients

- For the shell: 5.3 oz (150 g) dark chocolate (60-70% cocoa)
- For the filling: 8.8 oz (250 g) white chocolate
- 3.5 oz (100 g) dark chocolate
- 4.2 oz (120 g) Crema Alba (professional neutral confectionery cream)
- 2.1 oz (60 g) pure unsweetened hazelnut paste
- 4.2 oz (120 g) whole toasted, peeled hazelnuts

Equipment: 8.5 x 2.5 x 2-inch (22 x 6 x 5 cm) silicone loaf or torrone mold; pastry brush.

Instructions

1. Toast the hazelnuts, if needed, at 350°F (175°C) for 8-10 minutes. Cool completely.
2. Gently melt the chocolate for the shell over a bain-marie. For a glossy, stable finish, temper it according to the chocolate manufacturer's instructions.
3. Brush a thin, complete layer of chocolate over the bottom and sides of the silicone mold. Refrigerate for 10-15 minutes, then apply a second coat, reserving enough chocolate to seal the base.
4. Melt the white and dark chocolate for the filling gently, without getting water into the bowl. Let cool slightly until warm, not hot.
5. Stir in Crema Alba and pure hazelnut paste until silky. Fold in whole toasted hazelnuts.
6. Pour filling into the set chocolate shell, leaving a little clearance at the rim. Tap the mold lightly and smooth the surface. Chill 3-4 hours until firm.
7. Melt or retemper the reserved shell chocolate; spread it over the filling to seal the torrone. Refrigerate until set, approximately 1 hour.
8. Carefully unmold. Let stand for 10 minutes before cutting into thin slices with a warm, dry knife.

Nonna's Tips

Crema Alba is a professional confectionery ingredient used in traditional Neapolitan pastry-shop versions. Replacing it with hazelnut-cocoa spread creates a popular home-style adaptation, not an identical recipe. Keep chocolate away from water, and use a silicone mold for easy unmolding.

Storage

Keep in an airtight container in the refrigerator for up to 7 days. Let stand briefly at room temperature before serving.

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