



Birthday Cake

INGREDIENTS

For the cake:

Large cake tin (24cm in diameter,
10cm tall)
330g fresh cream
330g sugar
4 eggs
280g flour
50g of hazelnut flour
16g fresh yeast
Vanilla

For the filling:

1000g cream
1500g milk chocolate

For the decorations:

200g white chocolate
1/2 cup toasted hazelnuts, or to
personal preference
46 FERRERO ROCHER®, or to
personal preference

INSTRUCTIONS

1. For the cake:

Whip the cream, previously cooled from the refrigerator.

In a large bowl, beat the eggs and sugar for about 15 minutes with an electric mixer.

Sift the flour and baking powder and add it to mixture along with a few drops of vanilla extract.

Finally, fold the whipped cream from bottom to top.

Bake the sponge cake in a preheated oven for 30 minutes at 180C; then, another 20 minutes at 160C.

For the top layer, repeat the recipe by reducing the dose in half, for a mold of 18cm in diameter/10cm tall. Each sponge cake will be cut into three equal parts.

2. For the filling:

Pour the cream into a saucepan and cook over low heat.

As soon as it starts to boil, remove from heat and add the chocolate to melt it.

The mixture should be smooth and consistent. Let it cool.

With a spatula, layer the milk chocolate ganache inside the cake and spread it over the outside as icing.

3. For the final touches:

Melt the white chocolate in a double boiler and drizzle on top, allowing it to drip slightly off the side of the cake.

Sprinkle toasted hazelnuts on white chocolate drizzle.

Place the top layer of the cake onto the base and repeat with white chocolate and toasted hazelnut sprinkle.

Finish decorating with FERRERO ROCHER around the base of each layers of the cake.