



Valentine's Day heart-shaped cake

INGREDIENTS

Hazelnut sponge cake

4 eggs
2 egg yolks
200g sugar
200g flour
50g ground hazelnuts
6g baker's yeast
1 pinch of salt
Crushed hazelnuts, to taste

HAZELNUT CREAM

NUTELLA® or other hazelnut cream

DECORATION

Crushed hazelnuts, to taste
FERRERO ROCHER® chocolates
Optional: red sugar paste

INSTRUCTIONS

1. Preheat oven to 180°C
2. In a bowl, beat the eggs and the sugar with an electric mixer until the mixture becomes smooth and frothy.
3. Sift the flour, yeast and salt into the bowl.
4. Combine the powders to the mixture by slowly folding from bottom to top.
5. Add the hazelnuts and fold until combined. Butter a heart-shaped mold (about 22cm in diameter) and bake for 45-50 minutes.
6. Once cooled, cut the cake and fill with NUTELLA® or other hazelnut cream.
7. Smear the same cream over the pie's exterior and decorate the edges with FERRERO ROCHER.
8. Sprinkle the center with the crushed hazelnuts.