



Chocolate and Hazelnut Cake

INGREDIENTS

For the cake:

120g butter
120g flour
120g sugar
20ml milk
40g hazelnut paste
2 eggs
Vanilla extract
3g yeast
FERRERO ROCHER® to personal
preference

INSTRUCTIONS

1. For the cake:

Sift flour, sugar, and baking powder.

In a bowl, cream the softened butter and sugar.

In a separate bowl, cream the softened butter and sugar. Then, add the eggs and vanilla and mix thoroughly.

Combine the dry mixture into the wet mixture with the milk and whisk until the mixture is consistent.

Once the mixture is thick and creamy, add the hazelnut paste.

2. For the ganache:

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

As soon as it starts to boil, remove from heat and add chocolate to melt. Stir slowly until mixture is smooth and consistent.

Let it cool.

3. Cut the cake in half, and with a spatula, spread the inside and outside with the milk chocolate ganache. Next, arrange the FERRERO ROCHER along the edges of the cake.