



# Chocolate Cake with Pippin Apple Compote and FERRERO ROCHER

## INGREDIENTS (8 SERVINGS)

### SPONGE CAKE

1/2 cup hazelnut flour  
2/3 cup powdered sugar  
1/4 cup flour  
2 tbsp sugar  
25g melted butter  
10g unsweetened cocoa powder  
3 egg whites  
2 eggs  
Pinch of salt

### PIPPIN APPLE SAUCE

700g apples, peeled and diced  
1/2 cup sugar  
1 vanilla pod  
Pinch of salt

### SALTED CARAMEL CREAM

170g mascarpone  
110ml cream  
1/2 cup sugar  
50g butter  
5g gelatin sheets  
1 tbsp water  
fleur de sel

### DECORATION

8 FERRERO ROCHER  
8 squares of dark chocolate  
(approximately 5x5cm)  
Gold powder or dustings

## INSTRUCTIONS

### 1. SPONGE CAKE

Pre-heat the oven to 200°C.

Whisk the eggs well with the powdered sugar and hazelnut flour.

Beat the egg whites with the table sugar until firm.

Combine the egg whites with the other egg mixture. Add the melted butter, flour, cocoa powder and a pinch of salt.

Spread the resulting mixture on a baking tray (rectangular, approximately 25x35cm) covered with parchment paper. The spread should be one centimeter thick.

Put the tray into the oven, and bake for about 10 minutes.

Remove from the oven and let cool.

Once completely cooled, cut 16 squares (approximately 5x5cm).



## 2. PIPPIN APPLE SAUCE

Heat the sugar in a non-stick pan and add diced apples and one seed scraped from inside the vanilla pod with a pinch of salt.

Cook over low heat, constantly stirring for 7-8 minutes, until the mixture loses its moisture.

Turn off the heat, transfer the fruit to a bowl and let cool.

## 3. SALTED CARAMEL CREAM

Soak the gelatin sheets in cold water. Once soaked and softened, remove and wring dry.

Caramelize the sugar with the water in a large pot.

Begin to heat the cream separately until warm but not boiling.

When the sugar and water has mixed thoroughly, simultaneously turn off the heat and add the warm cream – be careful as the rising liquid will overflow and burn rapidly.

Continue to stir, adding the butter and then the gelatin.

Remove from heat, let cool and add a pinch of fleur de sel.

When the caramel has perfectly cooled, stir in the mascarpone.

## 4. ASSEMBLY AND DECORATION

Place a square of sponge cake into a 5cm-square cookie cutter, then add a layer of applesauce and cover with a second square of sponge cake.

Remove the cookie cutter and decorate the cakes with the salted caramel cream.

Dust the chocolate bars with gold powder and place on top of the cake.

In the center add a bit of cream and sit a FERRERO ROCHER on top – it will add a sweet and crunchy flavour!