



# FERRERO ROCHER WREATH CAKE

Duration: 20min    Servings: 12 people    Level: ●●○ Medium

## Ingredients

	AMOUNT
Thickened cream	900ml
Icing sugar mixture	4 tablespoons
Ground cinnamon	½ teaspoon
Plain chocolate biscuits	500g
Ferrero Rocher	12
Small strawberries	6
Cherries	12
Pomegranate seeds	2 tablespoons
Mint leaves, to garnish	

## Ferrero Rocher Wreath Cake ~ step by step

1. Put 600ml of cream into a large bowl. Add 2 tablespoons of sugar and cinnamon. Beat with electric hand beaters until firm peaks form.
2. Remove 8 biscuits and set aside for another use.
3. Spread about 1 tablespoon of cream onto one of the remaining biscuits, then sandwich with a second biscuit, dollop with 1 tablespoon of cream. Set aside. Repeat stacking with remaining biscuits and cream.
4. On a large serving platter or board, arrange biscuit stacks on their side, in the shape of a wreath, spreading a little cream onto the platter to help biscuits stick. Spread the remaining cream over the wreath to roughly coat. Cover loosely with plastic wrap and refrigerate overnight to allow biscuits to soften.
5. Put the extra cream into a large bowl. Add extra sugar. Beat with electric hand beaters until soft peaks form. Spread over the wreath to cover.
6. Decorate the wreath with Ferrero Rocher, strawberries, cherries and pomegranate, then garnish with mint. Serve.