



FERRERO CHOCOLATE CHARLOTTE EASTER CAKE

Duration: 25 Minutes Servings: 8 people Level: Medium

Ingredients

INGREDIENTS	AMOUNT
Savoardi Sponge Biscuit Fingers - around 20 to 23 fingers depending on the size of your tin	1 packet
Readymade shop bought chocolate sponge cake - broken into pieces	400g to 600g
Thickened cream	250g
Mascarpone - room temperature	250g
Vanilla bean paste	2tsp
Roasted and crushed hazelnuts	75g
Cocoa powder	1tbs
Milk chocolate for curls	50g
TOPPINGS	
Ferrero Collections	1 box

Ferrero Chocolate Charlotte Easter Cake

- Place a 20 to 22cm spring tin without the base on your favourite platter/cake stand.
- Cut 2cm to 3cm off the bottom off your biscuit fingers so they can neatly stand (do not discard off cuts).
- Inside the spring tin arrange the biscuit fingers in a circle creating a round wall.
- Create a base layer inside the circle with the biscuit finger off cuts.
- In a large bowl whip the cream until soft peaks form, stir through mascarpone and vanilla bean paste and finally fold through the nuts.
- Spread 1/3 of the cream over the base layer of biscuit fingers.
- Arrange 1/2 of the chocolate sponge cake pieces over the cream layer.
- Then spread another 1/3 of the cream over the chocolate sponge cake layer.
- Arrange the second 1/2 of the chocolate sponge cake over the cream layer.
- Add the final layer of cream and smooth over neatly using a spatula or off set spatula for a neat flat finish - chill for 2hrs or overnight.
- When ready to serve, remove the spring tin ring and tie with your ribbon of choice, dust with cocoa, using a potato peeler create chocolate curls to over the surface and top with your Ferrero Rocher collection and arrange to your liking.
- Storage - can be stored in the fridge for up to 3 days.