



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

AMOUNT

Ferrero Collections	1 box
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Ferrero Chocolate Charlotte Easter Cake

1. Place a 20 to 22cm spring tin without the base on your favourite platter/cake stand.
2. Cut 2cm to 3cm off the bottom off your biscuit fingers so they can neatly stand (do not discard off cuts).
3. Inside the spring tin arrange the biscuit fingers in a circle creating a round wall.
4. Create a base layer inside the circle with the biscuit finger off cuts.
5. In a large bowl whip the cream until soft peaks form, stir through mascarpone and vanilla bean paste and finally fold through the nuts.
6. Spread 1/3 of the cream over the base layer of biscuit fingers.
7. Arrange ½ of the chocolate sponge cake pieces over the cream layer.
8. Then spread another 1/3 of the cream over the chocolate sponge cake layer.
9. Arrange the second ½ of the chocolate sponge cake over the cream layer.
10. 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.
11. 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.
12. Storage – can be stored in the fridge for up to 3 days.