



BIRTHDAY CAKE

Duration:

Servings:

Level:



2h



8 people



Difficult

Ingredients

FOR THE CAKE

AMOUNT

Large cake tin	24cm in diameter, 10cm tall
Fresh cream	330g
Sugar	330g
Eggs	4
Flour	280g
Hazelnut flour	50g
Fresh yeast	16g
Vanilla	

FOR THE FILLING

AMOUNT

Cream	1l
Milk chocolate	1.5kg

Birthday Cake ~ step by step

1. Whip the cream, previously cooled from the refrigerator.
2. In a large bowl, beat the eggs and sugar for about 15 minutes with an electric mixer.
3. Sift the flour and baking powder and add it to mixture along with the vanilla. Finally, add the whipped cream folding from bottom to top.
4. Bake the sponge cake in a preheated oven for 30 minutes at 180°C; then, another 20 minutes at 160°C.
5. For the top layer, repeat the recipe by reducing the dose in half, for a mould of 18cm in diameter/10cm tall. Each sponge cake will be cut into three equal parts.
6. Pour the cream into a saucepan and cook over low heat. As soon as it starts to boil, remove from heat and add the chocolate and melt it. The mixture should be smooth and consistent. Let it cool.
7. With a spatula, stuff the milk chocolate ganache inside the cake and spread it over the outside. Melt some white chocolate in a double boiler and drizzle on the cake, covering it.
8. Place the top layer on the base and finish decorating with Ferrero Rocher around the base of the cake.