CHOCOLATE AND HAZELNUT CAKE

Duration: 🕐 60min

Servings: 👤 8 persons

Level: ●●○ Medium

Ingredients

CAKE

Butter	120g
Flour typ	120g
Sugar	120g
Milk	20g
Hazelnut paste	40g
Eggs	2
Vanilla	10g
Baking powder	3g

FILLING

Cream	1000ml
Chocolate	1500g

DECORATION

Crushed hazelnuts	to taste
Ferrero Rocher	to taste

Chocolate and Hazelnut Cake - step by step

1. CAKE BATTER

   • Sift flour, 60g of sugar, and baking powder.
   • In a bowl, cream the softened butter and 60g of sugar. Then, add the eggs and vanilla.
   • Combine the two mixtures with the milk.
   • Once the mixture is thick and creamy, add the hazelnut paste.
   • Bake the cake at 180°C. When springy to the touch and a tester inserted in center comes out clean it is ready (55 minutes to 1 hour).

2. FILLING

   • Pour the cream into a saucepan and heat over low heat.
   • As soon as it starts to boil, remove from heat and add chocolate and melt. The mixture should be smooth and consistent.
   • Let it cool.

3. DECORATION

   • Arrange the Ferrero Rocher along the edges of the cake.
   • Cut the cake in half, and with a spatula, spread the inside and outside with the milk chocolate ganache.
   • Spread all the crushed hazelnuts around the cake, on top of the chocolate ganache.