



VALENTINE'S DAY HEART-SHAPED CAKE

Duration: Servings: Level:

🕒 90 min 👤 8 persons ●●○ Medium

Ingredients

HAZELNUT SPONGE CAKE

Eggs	4
Egg yolks	2
Sugar	200g
Flour	200g
Ground hazelnuts	50g
Baker's yeast	6g
Pinch of salt	1
Crushed hazelnuts, to taste	

HAZELNUT CREAM

NUTELLA® or other hazelnut cream

DECORATION

Crushed hazelnuts, to taste

FERRERO ROCHER® chocolates

Red sugar paste optional

Valentine's Day heart-shaped cake ~ step by step

1. Preheat oven to 180°C
2. In a bowl, beat the eggs and the sugar with an electric mixer until the mixture becomes smooth and frothy.
3. Sift the flour, yeast and salt into the bowl.
4. Combine the powders to the mixture by slowly folding from bottom to top.
5. Add the hazelnuts and fold until combined. Butter a heart-shaped mold (about 22cm in diameter) and bake for 45-50 minutes.
6. Once cooled, cut the cake and fill with NUTELLA® or other hazelnut cream.
7. Smear the same cream over the pie's exterior and decorate the edges with FERRERO ROCHER.
8. Sprinkle the center with the crushed hazelnuts.

Optional: With a little bit of red sugar paste, make a small heart and place it on the cake.