BIRTHDAY CAKE

Duration: 2h

Servings: 8 persons

Level: ●●● Difficult

Ingredients

CAKE

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

FILLING

Cream	1000g
Milk chocolate	1500g

DECORATION

White chocolate	200g
Toasted hazelnuts	1/2 cup or to personal preference
Ferrero Rocher	46 or to personal preference

Birthday Cake - step by step

1. For the cake:

   • Whip the cream, previously cooled from the refrigerator.
   • In a large bowl, beat the eggs and sugar for about 15 minutes with an electric mixer.
   • Sift the flour and baking powder and add it to mixture along with a few drops of vanilla extract.
   • Finally, fold the whipped cream from bottom to top.
   • Bake the sponge cake in a preheated oven for 30 minutes at 180C; then, another 20 minutes at 160C.
   • For the top layer, repeat the recipe by reducing the dose in half, for a mold of 18cm in diameter/10cm tall. Each sponge cake will be cut into three equal parts.

2. For the filling:

   • 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 to melt it.
   • The mixture should be smooth and consistent. Let it cool.
   • With a spatula, layer the milk chocolate ganache inside the cake and spread it over the outside as icing.

3. For the final touches:

   • Melt the white chocolate in a double boiler and drizzle on top, allowing it to drip slightly off the side of the cake. Spinkle toasted hazelnuts on white chocolate drizzle.
   • Place the top layer of the cake onto the base and repeat with white chocolate and toasted hazelnut sprinkle.
   • Finish decorating with FERRERO ROCHER around the base of each layers of the cake.