



FERRERO ROCHER CHOCOLATE PISTACHIO CAKE

Duration:

Servings:

Level:

🕒 1h 30min

👤 6 persons

●●○ Medium

Ingredients

| FOR THE CAKE | AMOUNT |
|-------------------|--------|
| Ferrero Rocher | 6 |
| Double cream | 300ml |
| White plain flour | 220g |
| Dehydrated dates | 160g |
| Chocolate | 150g |
| Cane sugar | 130g |
| Butter | 90g |
| Pistachios | 60g |
| Eggs | 4 |
| Baking powder | 1tsp |
| Baking soda | 1tsp |
| A pinch of salt | |

Ferrero Rocher chocolate pistachio cake ~ step by step

1. Preheat the oven to 180°C (350°F). Pour 250 ml of boiling water over the pitted and chopped dates and let them soak for 10 minutes. Melt the chocolate in a heatproof bowl over a pan with simmering water, stirring from time to time.
2. Whisk together the butter, a pinch of salt, and the cane sugar in a bowl, then add one egg at a time and the sieved flour, baking soda, and baking powder.
3. Mix dates with the water and melted chocolate and add to the sugar mix bowl, mix altogether and then transfer onto a 20 cm (8") greased tin lined with baking paper. Sprinkle the surface with 50 g of chopped pistachios and bake in the oven for 50 minutes. Rest until cool.
4. Whip the cream, spread 2/3 of it on the sides and on the top of the cake. Transfer remaining cream into a pastry bag and decorate the top of the cake.
5. Add individual Ferrero Rocher chocolates and leftover pistachios and serve with one Ferrero Rocher per portion

Allergens: hazelnuts, pistachios, eggs, flour, cream, soy lecithin