VALENTINE'S DAY HEART-SHAPED CAKE

Duration: 1h 30min

Servings: 8 persons

Level: Medium

Ingredients

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

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

1. In a bowl, beat the eggs (including the egg yolks) and the sugar with an electric mixer into a smooth, frothy mixture.
2. Sift the flour, yeast and salt.
3. Combine the powders to the mixture by slowly folding from bottom to top. Add the hazelnuts. Butter a heart-shaped mold (about 22cm in diameter) and bake at 180C for 45-50 minutes.
4. Once cooled, cut the pie and stuff with the hazelnut cream.
5. Smear the same cream over the pie's exterior and decorate the edges with Ferrero Rocher. Sprinkle the center with the crushed hazelnuts.
6. With a bit of red sugar paste, make a small heart and place it on the cake.