



Ferrero Rocher strawberry & chocolate charlotte

INGREDIENTS

For the cake:

8 Ferrero Rocher
7 eggs
150g white plain flour
20g cocoa powder
180g caster sugar
A pinch of salt

For the strawberry cream:

500g strawberries
300ml whole milk
350ml double cream
4 egg yolks
80g caster sugar
10g gelatine
½tsp vanilla bean powder

For the jelly:

500g strawberries,
10g gelatine,
40g icing sugar

To decorate:

200ml double cream,
200g strawberries
3 Ferrero Rocher chocolates

Time to prepare: 40 min.

Time to bake: 25 min.

INSTRUCTIONS

1. Preheat the oven to 180°C 350°F. Separate egg whites from yolks. Beat the egg whites with an electric hand whisker adding the sugar gradually one spoon at a time until they form soft peaks. Separately, whisk the yolks and fold in the sieved flour and cocoa powder using a flexible spatula.
2. Spread the yolk batter over a tray covered with parchment paper and bake for 15 minutes. Let it cool and cut an 18cm round shape and two 9 cm high stripes. Lay the round shape on the bottom of an 18cm mould and the stripes on the sides.
3. To make the strawberry cream, combine milk and cream in a medium sized saucepan, add vanilla bean powder and bring mixture to simmer. In the meantime, whisk the egg yolks and sugar in a medium bowl and gradually pour over the hot milk mixture, stirring at all times. Transfer to a heatproof bowl and cook the cream in a bain-marie for 10 minutes until the custard thickens and leaves a path on back of spoon when finger is drawn across. Soak the gelatine in water, drain and transfer onto a bowl.
4. Mix strawberries in an electric mixer, whip the double cream and fold in the strawberry puree. Add the mix to the cold cream, stir and pour onto the prepared mould. Cool in the refrigerator for 6 hours.
5. To make the jelly, mix the strawberries with sugar, mix the drained gelatine in a pan with 2 tablespoons of water, stir and pour over the strawberry cream. Cool in the refrigerator for 2 hours, unmould the charlotte and transfer onto the serving plate.
6. Decorate with whipped cream, sliced strawberries and 5 Ferrero Rocher chocolates.
Serve each portion with a Ferrero Rocher.
Allergens: hazelnuts, flour, eggs, soy lecithin, milk