



ADD YOUR *Golden Touch*

cooking recipe

GOLDEN CHOCOLATE CAKE

BY FERRERO ROCHER

level: advanced duration: 2 h 30 min 250 kcal per serving



INGREDIENTS

90 G EGG WHITES
50 G ERYTHRITOL
10 G GROUND HAZELNUTS
80 G FLOUR

STEP-BY-STEP RECIPE

Hazelnut sponge

Whisk the egg whites together with the erythritol until stiff peaks form when you lift the whisk from the mixture.

Weigh out the ground hazelnuts and flour in a bowl.

Preheat the oven to 180°C.

Gently fold the ground hazelnuts and flour into the stiff egg white mixture. Transfer the mixture to a piping bag.

Place two cake rings (16 cm) on a baking sheet lined with parchment paper and pipe the batter into the rings in circles, 2 cm thick.



Bake for 15 minutes or until well risen and the tops of the cakes spring back lightly when pressed with a finger.

Leave the sponges to cool completely.

60 G SOFT BUTTER
PINCH OF SALT
20 G ERYTHRITOL
1 EGG YOLK
120 G FLOUR

Shortcrust pastry for base

Mix together all the ingredients in a stand mixer with paddle attachment to form a smooth dough.

Chill in the fridge for about 2 hours.

Roll out the chilled dough between two sheets of baking paper. If the dough sticks to the paper, lightly dust the surface with flour.

Use an 18 cm cake ring to cut out a circle from the dough.

Cut out a 1.5 cm wide strip from the remaining dough and wrap it around the edge of the circle to form a border.

Freeze the dough.



Preheat the oven to 200°C.

Bake the frozen dough directly in the oven for 10 minutes at 200°C, then reduce to 160°C with the fan on and bake for a further 5 minutes until golden brown.

Leave to cool completely.

Crunchy cocoa wafers

Mix all the ingredients into a smooth batter using the stand mixer and let it rest, covered, in the fridge for about an hour.

20 G ERYTHRITOL
50 G SOFT BUTTER
50 G EGG WHITES
45 G FLOUR
10 G COCOA POWDER
PINCH OF SALT
CHOCOLATE SPRAY



Spread the chilled batter very thinly onto a baking sheet lined with baking paper using a pastry palette.

Bake at 200°C for 6 minutes.

Leave to cool completely before spraying both sides with chocolate spray.

Crunchy hazelnut decorations

Mix together the sugar and pectin.

Add all the other ingredients and bring to a boil in a saucepan.

Remove from heat and cool completely.

25 G CRUSHED HAZELNUTS
25 G POWDERED SUGAR
1 G PECTIN
20 G BUTTER
8 G GLUCOSE SYRUP
2 G WATER

38 G MILK
38 G CREAM
1 EGG YOLK
15 G SUGAR
2 G GELATINE
38 G MILK CHOCOLATE
6 G HAZELNUT PASTE

145 G MILK
250 G CREAM
60 G MILK CHOCOLATE
40 G HAZELNUT PASTE
10 G GELATINE

Roll the cooled mixture into small balls weighing approx. 10 g each. Place them on a baking sheet lined with baking paper, spaced well apart.

Bake at 190°C with the fan on for about 5 minutes or until golden brown.

Leave to cool completely.

Store in an airtight container to prevent moisture absorption.



Chocolate cream for decoration

Soak the gelatine in plenty of cold water and let it swell.

Heat the milk, cream, egg yolk, and sugar in the saucepan to 80°C, then remove from the heat and add the gelatine.

Stir well to combine, and then pour the mixture over the hazelnut paste and chocolate.

Let the chocolate melt and mix until smooth.



Refrigerate until well chilled.

Whip until you get a stiff cream for piping.

Hazelnut cream

Soak the gelatine in plenty of cold water and let it swell.

Boil the milk and stir in the gelatine until dissolved.

Pour the hot milk mixture over the hazelnut paste and chocolate.

Let the chocolate melt and whisk until smooth.

Whip the cream and fold it into the mixture. Use the hazelnut cream immediately.



Assembling the cake

Pour some of the hazelnut cream into the shortcrust pastry base. Place a crunchy cocoa wafer on top, add more hazelnut cream, and then place a sponge on top to complete the bottom half of the cake.

Place the bottom layer of the cake in the fridge until well chilled.



Pour hazelnut cream into a silicone mould and place a crunchy cocoa wafer on top. Add more hazelnut cream, sprinkle with crushed hazelnuts and add another wafer.

Pour more hazelnut cream into the mould, leaving a gap of 1 cm from the top. Then, top the sponge and freeze.

Place the frozen top layer on top of the chilled bottom layer. Spray with chocolate spray and decorate as desired.

