



Valentine's Day heart-shaped cake

INGREDIENTS

Hazelnut sponge cake

4 eggs
2 egg yolks
200g sugar
200g flour
50g ground hazelnuts
6g baker's yeast
1 pinch of salt
Crushed hazelnuts, to taste

INSTRUCTIONS

- 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.