



ADD YOUR *Golden Touch*

cooking recipe

MINI CHOCOLATE DOME CAKE

BY FERRERO ROCHER

level: medium duration: 2 h 250 kcal per serving



INGREDIENTS

90 G EGG WHITES
70 G SUGAR
70 G GROUND HAZELNUTS
15 G FLOUR
5 G COCOA POWDER

150 G EGGS
60 G SUGAR
40 G FLOUR
10 G COCOA POWDER

STEP-BY-STEP RECIPE

Hazelnut sponge with cocoa

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

Preheat the oven to 180°C.

Gently fold the hazelnuts, flour, and cocoa powder into the stiff egg white mixture.

Spread the mixture evenly on a baking sheet lined with parchment paper, about 1 cm thick.



Bake at 180°C for 15 minutes.

Cocoa sponge

Whisk the eggs together with sugar.

Preheat the oven to 180°C.

Assembling the cake

Pipe a little chocolate cream onto each of the cocoa sponge circles, sprinkle with crushed hazelnuts, and freeze.



Pipe hazelnut cream into the silicone moulds to fill them halfway.

Turn out the frozen cocoa sponges and place an inverted cocoa sponge into each mould. Top with hazelnut cream and hazelnuts.

Fill the moulds with more hazelnut cream, top with a hazelnut sponge and refrigerate until well chilled.

Once chilled, cover with the chocolate glaze and decorate as desired.

