



Chocolate and Hazelnut Cake

INGREDIENTS

For cake

120g butter
120g flour type 00
120g sugar
20g milk
40g hazelnut paste
2 eggs
10g vanilla
3g baking powder

For filling

1000g cream
1500g chocolate

For decoration

Crushed hazelnuts to taste (q.s.)
Ferrero Rocher to taste (q.s.)

INSTRUCTIONS

1. CAKE BATTER

Sift flour, 60g of sugar, and baking powder.

In a bowl, cream the softened butter and 60g of sugar. Then, add the eggs and vanilla.

Combine the two mixtures with the milk.

Once the mixture is thick and creamy, add the hazelnut paste.

Bake the cake at 180°C. When springy to the touch and a tester inserted in center comes out clean it is ready (55 minutes to 1 hour).

2. FILLING

Pour the cream into a saucepan and heat over low heat.

As soon as it starts to boil, remove from heat and add chocolate and melt. The mixture should be smooth and consistent.

Let it cool.

3. DECORATION

Spread all the crushed hazelnuts around the cake, on top of the chocolate ganache.

Arrange the Ferrero Rocher along the edges of the cake.

Cut the cake in half, and with a spatula, spread the inside and outside with the milk chocolate ganache.