



# Chocolate cubes with pippin apple compote and Ferrero Rocher

## INGREDIENTS

### SPONGE CAKE

65g hazelnut flour  
65g powdered sugar  
25g flour type 00  
25g table sugar  
25g melted butter  
10g unsweetened cocoa powder  
3 egg whites  
2 eggs  
1 pinch of salt

### FINAL STEPS

8 Ferrero Rocher  
8 bars of dark chocolate (5x5cm)  
gold powder

### PIPPIN APPLE SAUCE

700g apples  
peeled and diced  
90g sugar  
1 vanilla pod  
1 pinch of salt

### MASCARPONE CREAM

170g mascarpone  
110g fresh cream  
90g sugar  
50g butter  
5g gelatin sheets  
fleur de sel

## INSTRUCTIONS

### 1. SPONGE CAKE

Pre-heat the oven to 200°C.

Whisk the eggs well with the powdered sugar and hazelnut flour.

Beat the egg whites with the table sugar until firm.

Combine the egg whites with the other egg mixture.

Add the melted butter, flour type 00, cocoa powder and a pinch of salt.

Spread the resulting mixture on a plate (rectangular, 25x35cm) covered with parchment paper.

The spread should be one centimeter thick.

Put it in the oven, set at 200°C, and bake for about 10 minutes.

Remove from the oven and let cool. Then cut 16 squares (5x5cm).

### 2. PIPPIN APPLE SAUCE

Heat the sugar in a non-stick pan.

Then, add the diced apples and one seed scraped from inside the vanilla pod with a pinch of salt.

Cook over low heat, constantly stirring for 7-8 minutes, until the mixture loses its moisture.

Turn off the heat, transfer the fruit to a bowl and let cool.



### 3. MASCARPONE CREAM

Soak the gelatin sheets in cold water.

Caramelize the sugar with a tablespoon of water (7-10g) in a large stainless steel pot (to see the color of the sugar caramelizing). Heat the cream separately.

When the sugar and water has mixed thoroughly, simultaneously turn off the heat and add the warm cream – be careful as the rising liquid will overflow and burn rapidly.

Continue to stir, add the butter, then the wrung gelatin.

Let it cool and add a good pinch of fleur de sel.

When the caramel has perfectly cooled, stir in the mascarpone.

### 4. FINAL STEPS

Place a square of sponge cake into a 5cm-square cookie cutter, then add a layer of applesauce (approx. 40g each) and cover with a second square of sponge cake.

Remove the cookie cutter and decorate the cakes with the salted caramel cream, add the chocolate bars dusted with gold powder.

In the center add a bit of cream and sit a Ferrero Rocher praline on top – it will add a sweet and crunchy flavor.