



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.