

Ferrero Rocher cake

You will discover that this cake contains very untypical ingredients; only 2 Tbsp of flour, while most of the texture is composed of ground hazelnuts. But don't worry, the texture is still fluffy and full of rich hazelnut flavor.

Serves: 10

Oven Temp: 350°F / 180°C / Gas Mark 4

Prep Time: 35 mins

Cooking Time: 40 mins

Ingredients

| Qty | Ingredient |
|---------------|--------------------|
| 5 large | Eggs |
| 6 tablespoons | Granulated sugar |
| 1 3/4 cups | Hazelnuts; ground |
| 2 tablespoons | Flour |
| 2 tablespoons | Cocoa powder |
| 2 tablespoons | Baking powder |
| 200 grams | Unsalted butter |
| 1 1/2 cups | Chocolate chips |
| 7 tablespoons | Nutella |
| 1 cup | Wafers; crushed |
| 1/2 cup | Hazelnuts; chopped |
| 1 box | Ferrero Rocher |



Method

To make the cake

- | Step | Instruction |
|------|---|
| 1 | Whisk eggs with sugar until they are three times in volume, light and fluffy. |
| 2 | Sift flour, cocoa and baking powder. Mix in with ground nuts. |
| 3 | Using spatula, fold in dry ingredients by thirds, be very gentle with the dough so you don't over mix it and lose the fluffiness. Butter all sides of the 9 inch baking dish, pour batter into the dish. Bake at 350F for about 40 minutes. |

To make the cream

- | Step | Instruction |
|------|-------------|
|------|-------------|

- 1 Dissolve chocolate, either in water bath or microwave. Let chocolate cool to a room temperature. Combine chocolate together with butter and Nutella. Whisk cream together.
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Putting it all together

Step Instruction

- 1 Slice the cake into two or three layers. Break wafers into small pieces.
 - 2 Spread cream over each layer evenly, sprinkle wafers over the cream. Decorate outside of the cake, using the left over cream, cake and hazelnuts.
 - 3 Slice ferrero rocher candy in half and place it on the edge of the cake all around.
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