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

Prep Time: 35 mins

Oven Temp: 350°F / 180°C / Gas Mark 4

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 loose 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.

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.