



ADD YOUR *Golden Touch*

cooking recipe

MINI CHOCOLATE DOME CAKE

BY FERRERO ROCHER

level: medium duration: 2 h 250 kcal per serving



INGREDIENTS

90 G EGG WHITES
70 G SUGAR
70 G GROUND HAZELNUTS
15 G FLOUR
5 G COCOA POWDER

150 G EGGS
60 G SUGAR
40 G FLOUR
10 G COCOA POWDER

STEP-BY-STEP RECIPE

Hazelnut sponge with cocoa

Whisk the egg whites together with sugar until stiff peaks form when you lift the whisk from the mixture.

Preheat the oven to 180°C.

Gently fold the hazelnuts, flour, and cocoa powder into the stiff egg white mixture.

Spread the mixture evenly on a baking sheet lined with parchment paper, about 1 cm thick.



Bake at 180°C for 15 minutes.

Cocoa sponge

Whisk the eggs together with sugar.

Preheat the oven to 180°C.

Gently fold the flour and cocoa powder into the egg mixture.

Spread the mixture evenly on a baking sheet lined with parchment paper, about 1 cm thick.

Bake at 180°C for 15 minutes.

Leave to cool completely before cutting out into 3 cm discs.



Chocolate cream

Soak the gelatine in plenty of cold water and let it swell.

Heat the milk, cream, egg yolk, and sugar to 80°C, then remove from heat and add the gelatine.



Stir well to combine, and then pour the mixture over the hazelnut paste and chocolate.

Let the chocolate melt and mix until smooth.

Refrigerate until well chilled.

Whip until you get a stiff cream for piping.

Hazelnut cream

Soak the gelatine in plenty of cold water and let it swell.

Gently heat the hazelnut paste and chocolate to 45°C until melted.

Dissolve the gelatine in a little of the cream. Whip the remaining cream.

Combine all the ingredients together, stirring quickly to prevent the gelatine from cooling and curdling the chocolate and hazelnut mixture. Use the hazelnut cream immediately.

Chocolate glaze

Heat together the cream, butter, glucose, and water and bring to a boil.

Pour over the chocolate to melt, and mix to form a smooth glaze, taking care not to incorporate any air bubbles.

Gently fold the hazelnuts into the glaze. The glaze should be warmed to around 45°C when used to cover the cakes.

38 G MILK
38 G CREAM
1 EGG YOLK
15 G SUGAR
2 G GELATINE
38 G MILK CHOCOLATE
6 G HAZELNUT PASTE

200 G CREAM
25 G MILK
40 G 70% DARK CHOCOLATE
20 G HAZELNUT PASTE
3 G GELATINE

250 G CREAM
25 G BUTTER
150 G GLUCOSE
50 G WATER
250 G 50% DARK CHOCOLATE
20 G CRUSHED HAZELNUTS

Assembling the cake

Pipe a little chocolate cream onto each of the cocoa sponge circles, sprinkle with crushed hazelnuts, and freeze.



Pipe hazelnut cream into the silicone moulds to fill them halfway.

Turn out the frozen cocoa sponges and place an inverted cocoa sponge into each mould. Top with hazelnut cream and hazelnuts.

Fill the moulds with more hazelnut cream, top with a hazelnut sponge and refrigerate until well chilled.

Once chilled, cover with the chocolate glaze and decorate as desired.

