

Hazelnut Cake

YIELD:
30 mini cakes



RECIPE PART 1: Hazelnut Cake

Eggs	240g
Sugar	280g
Salt	2g
Anchor Chef's Classic Whipping Cream	130g
Flour T55	240g
Baking Powder	5g
Anchor Butter - Clarified	60g
Praline Hazelnuts	140g

1. Preheat oven to 180°C.
2. Add all of the ingredients into a food processor and combine until ingredients are fully mixed.
3. Place the mixture into a piping bag and pipe it into 3x3cm molds.
4. Bake for 15 minutes at 180°C until golden brown.

RECIPE PART 2: Whipped Cream Topping

Anchor Chef's Classic Whipping Cream	225g
Glucose	25g
Caster Sugar	25g
Anchor Chef's Classic Whipping Cream	600g
Dark Chocolate 70%	325g

1. In a pot, melt the chocolate slowly making sure the chocolate does not burn.
2. In a separate pot heat the smaller portion of **Anchor Chef's Classic Whipping Cream** (225g), glucose and inverted/added sugar to 60°C.
3. Gradually pour the hot mixture of cream over the melted chocolate and mix it in, using a hand blender for a smooth texture.
4. Add the rest of the **Anchor Chef's Classic Cream** (600g) to the mixture slowly.
5. Mix using the hand blender and leave to set in the refrigerator over night.

TO ASSEMBLE

1. Whisk the whipped cream mixture until a firm texture is achieved.
2. Pipe the mixture onto the cakes.