

Splendid

# Nutty Celebration Cake





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## Composition

1. Belgian chocolate cake
2. Splendid nutty cream
3. Caramelized hazelnuts
4. Easy Splendid ganache
5. Carat Coverlux



## Ingredients

### Belgian chocolate cake

<b>Puratos Tegral Satin Cream Cake Belgian Chocolate</b>	1000 g
Whole eggs	350 g
Oil	300 g
Water	225 g

### Splendid nutty cream

<b>Splendid</b>	1000 g
<b>Carat Nutolade</b>	300 g

### Caramelised hazelnuts

Hazelnuts	1000 g
Sugar	300 g
Water	50 g
Butter	20 g

### Splendid ganache

<b>Belcolade Selection Dark (40°C)</b>	820 g
Glucose (40°C)	170 g
Butter (room temp)	50 g
<b>Splendid (room temp)</b>	700 g

### Decoration

**Carat Coverlux** and gold powder

## Working method

### Belgian chocolate cake

Mix all ingredients for 5 minutes at medium speed with a flat beater. Fill 3 round moulds of 18 cm diameter, 4 cm height for 2/3 and bake for approximately 35 minutes at 180°C. Allow to cool down, then cut off the top and divide the cakes horizontally into halves.

### Splendid nutty cream

Whip both ingredients together until a smooth, pipeable texture.

### Caramelised hazelnuts

Boil water and sugar together until 120°C. Add the roasted hazelnuts (still hot) and caramelize them till they have a shiny gold sugar colour. Add the butter and allow it to melt in the mixture. Pour the caramelised hazelnuts on a baking paper or silpat. Allow to cool down.

### Splendid ganache

Heat up the glucose and mix with the melted chocolate. Add the soft butter and stir well. Incorporate the unwhipped **Splendid**.

Build up the cake by alternating the cake with the **Splendid** nutty cream. Finish each layer of cream with some caramelised hazelnuts. Finish the top of the cake with the **Splendid** nutty cream and the easy **Splendid** ganache.

### TIP FROM CARLOS

This cake can easily be transformed to a more traditional layered cake by using only 2 layers and by covering it completely with the nutty cream and ganache.

