Splendid Nutty Celebration Cake

Puratos Reliable partners in innovation
Nutty Celebration Cake

Composition

Ingredients

Belgian chocolate cake
- Puratos Tegral Satin Cream Cake Belgian Chocolate 1000 g
- Whole eggs 350 g
- Oil 300 g
- Water 225 g

Splendid nutty cream
- Splendid 1000 g
- Carat Nutolade 300 g

Caramelised hazelnuts
- Hazelnuts 1000 g
- Sugar 300 g
- Water 50 g
- Butter 20 g

Splendid ganache
- Belcolade Selection Dark (40°C) 820 g
- Glucose (40°C) 170 g
- Butter (room temp) 50 g
- Splendid (room temp) 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 caramelise 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.

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