

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

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 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.

