

HAITOGLOU BROS S.A.

PACKAGED FOODS



HAZELNUT CAKE

INGREDIENTS

For the sponge

- 5 eggs
- 60gr flour
- 140gr sugar

For the crème patisserie

- 1lt milk
- 190gr flour
- 150gr sugar
- 2 egg yolks
- 1 teaspoon of sweet Virgin oil

For the filling-garnish

- 20gr butter
- extra hazelnut praline

PREPARATION

For the sponge

In the food mixer we blend the eggs and sugar until they are white. Slowly we add the flour and mix with our hand. Empty the mixture in a buttered and floured 25cm baking bowl and bake for 25-30 min (170°C-180°C)

For the crème patisserie

We stir the flour with the sugar. Heat the milk and before it starts to boil, add the flour with the sugar and whisk continuously until you have a nice cream. Take off the stove, and when the cream gets cold add the butter, egg yolks and the Virgin sesame oil, while stirring continuously to get a shiny cream.

To complete the cake: Cut the sponge in three layers. Put sugar syrup on each layer and with the piping bag place the crème patisserie on the first sponge in a spiral manner. With the piping bag fill the empty space of the spiral with the extra hazelnut praline. Cover with the

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sponge and repeat. Once we finish and cover the cake with the third sponge, we dress the cake with cream in which we have added some praline and decorate with hazelnuts and caramel.