

Hazelnut Divine Cake

*By: Executive Chef
Maison Du Suchon*



YIELD:

One Cake

INGREDIENTS – MOIST CHOCOLATE CAKE:

500 g Maison Du SUCHÖN – Moist Chocolate Sponge Cake Mix
175 g Oil
175 g Water
110 g Whole Egg

INGREDIENTS – HAZELNUT GANACHE:

175 g Maison Du SUCHÖN – Patisserie Cream
350 g Maison Du SUCHÖN – Hazelnut Patisserie Spread

PREPARATION - MOIST CHOCOLATE CAKE:

- Beat all ingredients at slow speed for 1 min.
- Then shift to medium speed and continue beating for 5 mins.
- Shift to slow speed and continue beating for 1 mins.
- Pour the batter in a 8 inch round cake pan.
- Bake in a preheated oven for 50-70 minutes at 170°C.

PREPARATION - HAZELNUT GANACHE:

- Gently mix Patisserie Cream and Patisserie Spread until the mixture is uniform.
- Chill the mixture for 3 hours.
- Using a beater, whip the mixture until the mixture thickens.

ASSEMBLY:

- Slice the Moist Chocolate Cake in three layers.
- Using a piping bag or a Spatula, spread the Hazelnut Ganache between each layer.
- Using a decorating cake knife, cover the cake with remaining Hazelnut Ganache.