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CITRUS-FRUITS CUPCAKE WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Breakfast | Mid-morning | All year round



Serves 10

- 2 eggs
- 25g honey
- 30g caster sugar
- 20g gianduja (hazelnut) chocolate
- 30g butter
- 40g single UHT cream
- 40g plain soft wheat flour
- 8g rice flour
- 13g hazelnut flour
- 13g almond flour
- 1g salt
- 1 vanilla pod
- 4g candied orange paste
- 4g bergamot marmalade

- 150g Nutella®
- 10 peeled toasted hazelnuts

Beat together the eggs, honey, sugar and the contents of the vanilla pod until the mixture is nicely puffed up.

Prepare a bain-marie and melt the hazelnut chocolate with the butter. Add the bergamot marmalade, orange paste, lukewarm cream and salt.

Sieve the flours into a bowl then gradually add them to the beaten egg mixture, taking care to incorporate them from the bottom upwards to avoid breaking up the consistency.

Take about 1/3 of this mixture and melt it with the other ingredients in the bain-marie.

Gradually add the other 2/3 of the mixture. Combine the ingredients well. Place in single-portion silicone moulds (4.5cm diameter, 3.5cm high) or aluminium moulds (after greasing and sprinkling with flour) - 25g of dough for each one.

Bake at 170° for 15/17 minutes.

Leave to cool, then use a pastry bag to add 15g Nutella® to each cake and decorate with half a hazelnut.
