



Raspberry Black Forest with Nutella®

Cakes / Mini Cakes | Vegetarian | Lunch | All year round



For 15 portions

Cake :

- 6 eggs (at room temperature)
- 180gr of sugar
- 180gr of flour
- 35gr of cocoa powder
- 1 tsp of baking powder

Filling :

- 450gr of raspberries
- 225gr of Nutella®

PREPARATION

Mix the flour, baking powder and chocolate powder in a bowl.

Beat the eggs with the sugar in a bain-marie with an electric mixer (without cooking them, the temperature must rise to 45°C, not above).

The bowl containing the mixture must not touch the hot water in the saucepan) then continue to whisk (electric mixer) off the heat until cool.

The mixture should become pale, frothy, and almost creamy. Then, while stirring

gently (as if to incorporate whipped egg whites) sift the flour mixture.

When stirring, it is important to try not to break the consistency of the egg/sugar mixture.

Finish mixing with a rubber spatula then fill the 7 cm moulds halfway. Bake 10-15 mins.

Depending on the size of the moulds, watch the cooking closely. Meanwhile, coarsely crush the raspberries, place on a strainer over a bowl and set aside.

Remove the cakes from the oven and let them cool before unmoulding them. When all have been cooked and cooled, cut them in half widthwise.

Spread 7.5 gr of Nutella® on the bottom half, then garnish with the raspberries and cover them with the other half and spread the remaining Nutella® on top. You can add a fresh raspberry topping.