



60 years cake

Cakes / Mini Cakes | Vegetarian | Dinner | Lunch | Mid-afternoon | Mid-morning | 60 Years

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For 10 people

INGREDIENTS

600g flour
150g of almond powder
260g caster sugar
400g soft butter
2 eggs
1L whipping cream
40g hazelnut puree
200g mascarpone
150g of sugar
150g of Nutella
150g of fresh fruit: here apricots, redcurrants and strawberries

TOTAL PREPARATION TIME: 1 H 30 MIN



In the bowl of a pastry mixer, beat the sugar and butter until the mixture turns white. Add the beaten egg and continue to whisk.

Then add the sifted flour and almond powder and mix quickly. Form the dough into a ball, wrap it in film and leave in the refrigerator for an hour.

Cut the dough into quarters and roll out with a rolling pin. Form two “6s” and two “0s”. Arrange on baking trays covered with baking paper and place in the freezer for ten minutes.

Bake for 15 minutes in an oven previously heated to 150°C.

Meanwhile, whisk together the mascarpone, whipping cream, hazelnut puree and sugar.

Seed the redcurrant, cut the apricots into thin strips and the strawberries into 4.

When the cakes are cold, use a piping bag fitted with a nozzle of your choice to fill the figures with whipped cream. Prepare another bag of Nutella and pipe large dots of Nutella. Decorate with fresh fruit.