MINI TOWER CAKE WITH NUTELLA®

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

| 50 minutes |

Serves 10

Ingredients

- 4 eggs
- 1 egg yolk
- 85g caster sugar
- 1.5g salt
- 45g hazelnut flour
- 95g plain wheat flour
- 20g cream
- 30g butter
- 1 vanilla pod
- 2g grated orange rind
- 1g grated lemon rind
- To garnish: 5 hazelnuts, 2 strawberries (about 15g), 20g banana, 20g kiwi
- 150g Nutella®

Procedure:

Beat the eggs, yolk, vanilla, flavourings and salt together with the sugar.

Sieve the flours.

Melt the butter in a bain-marie, along with the cream.

When the egg mixture is firm, carefully add the flours.

Take a little bit of the dough and work it into the butter/cream mixture. Add a bit more.

Mix everything together very carefully.

Bake at 175° for approx. 15 minutes.

Spread the mixture onto a baking tray covered with greaseproof paper (so it's 1cm thick).

Bake at 175° for approx. 10/15 minutes.

Leave to cool, then cut out 4x4cm squares (there should be 30 pieces).

One portion corresponds to 3 squares. Spread 5g Nutella® on each square (total 15g) and top with two little pieces of strawberry, ½ a hazelnut, a slice of kiwi and a slice of banana.

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