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CITRUS-FRUIT CUPCAKE WITH NUTELLA®

Baked Good | Vegetarian | Dessert | All year round

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Serves 10

INGREDIENTS

- 2 eggs
- 3 ½ tsp honey
- 1 oz caster sugar
- 4 tsp gianduja (hazelnut) chocolate
- 2 tbsp butter
- 2 ¾ tbsp single UHT cream
- ¼ cup plain soft wheat flour
- ½ tbsp rice flour
- 1/8 cup hazelnut flour
- 1/8 cup almond flour
- 1 large pinch of salt
- 1 vanilla pod
- 2 tsp candied orange paste

- ¼ tbsp bergamot marmalade
- ½ cup Nutella
- 10 peeled toasted hazelnuts

PROCEDURE:

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 (1 ¾ in diameter, 1 ½ in high) or aluminium moulds (after greasing and sprinkling with flour) – 5 tsp of dough for each one.

Bake at 340° for 15/17 minutes.

Leave to cool, then use a pastry bag to add 1 tbsp Nutella to each cake and decorate with half a hazelnut.
