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## MINI TOWER CAKE WITH NUTELLA®

Dessert | Vegetarian | Dessert | All year round | Banqueting

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Serves 10

### INGREDIENTS

- 4 eggs
- 1 egg yolk
- 3 oz caster sugar
- ¼ tsp salt
- 3/8 cup hazelnut flour
- ¾ cup plain wheat flour
- 4 tsp cream
- 2 tbsp butter
- 1 vanilla pod
- 1 tsp grated orange rind
- ½ tsp grated lemon rind
- To garnish: 5 hazelnuts, 2 strawberries (about ½ oz), ¾ oz banana, ¾ oz kiwi
- ½ cup 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 350° for approx. 15 minutes.

Spread the mixture onto a baking tray covered with greaseproof paper (so it's ½ in thick).

Bake at 350° for approx. 10/15 minutes.

Leave to cool, then cut out 1 ½ x 1 ½ in squares (there should be 30 pieces).

One portion corresponds to 3 squares. Spread 1 tsp Nutella on each square (total 1 tbsp) and top with two little pieces of strawberry, ½ a hazelnut, a slice of kiwi and a slice of banana.

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