

Crunchy hazelnut cake

Ingrédients

- 55g liquid cream
- 40g whole milk
- 25g sugar
- 1 egg
- 1 egg yolk
- 15g cornstarch
- 70g hazelnut praline
- 75g butter
- 75g egg whites
- 85g powdered sugar
- 50g hazelnut powder
- 25g flour
- 30g hazelnuts
- 100g milk chocolate
- 25g puffed rice or spelt
- 200g milk chocolate
- 35g chopped hazelnuts
- 100g liquide cream

Préparation

1. Well, I think you must have understood by now, I have a certain passion for hazelnuts ; a good part of the recipes in my blog contain them and it's not by chance ;) So here I am again with a hazelnut cake, combined with a few small touches of milk chocolate.
2. In short, a rather easy cake, not too long to make, and perfect for autumn !
3. I made it in a circle of 18cm in diameter but it was quite difficult to cut it because of the thickness, so I advise you to make it in a circle of 22cm to have thinner layers.
4. Heat the milk with the cream.
5. Whisk the egg, yolk, sugar and cornstarch.
6. Pour half of the hot milk over it, then pour it back into the pan.
7. Cook over medium heat until thickened.
8. Remove from the heat and add the hazelnut praliné.
9. Place in a dish, put a plastic wrap on it and cool completely in the refrigerator.
10. Prepare a brown butter: melt the butter and let it crackle until you get a nice golden color and a hazelnut smell.
11. Let it cool down.
12. Mix the egg whites with the powdered sugar and hazelnut powder.
13. Then add the flour and the salt, and finish avec the butter.
14. Pour into a buttered and floured 22cm diameter mould, sprinkle with chopped hazelnuts, then bake in the oven preheated to 180°C for 20 to 25 minutes.
15. Check cooking with a knife.
16. Allow to cool, then remove from the mould.
17. Melt the chocolate, then add the puffed rice or spelt.
18. Spread the crunchy layer in a 22cm circle, then immediately place the financier on top, pressing down well.

19. Place in the refrigerator or freezer for the crisp to crystallize.
20. When the crunchy layer and the financier are cold, unmold the cake.
21. Gently melt the milk chocolate, without exceeding 35°C, then add the chopped hazelnuts.
22. Spread the chocolate coating on the cake (I covered it completely, under, over and sides) with a brush, being careful not to get a layer too thick.
23. Put it in the fridge again so that the chocolate crystallizes.
24. Whip the liquid cream into a not too firm whipped cream.
25. Whisk the pastry cream and add a quarter of the whipped cream to it, stirring vigorously.
26. Then add the rest gently with a maryse.
27. Put the diplomate cream in a piping bag with a plain tip.
28. Finishing : Hazelnut Praliné Pipe the diplomate cream on the cake, then decorate with praline and hazelnuts.
29. Your cake is ready, enjoy !

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