

Milk chocolate & almond/hazelnut cake

Ingrédients

- 3 eggs
- 125g sugar
- 185g milk chocolate with at least 40% cocoa
- 120g butter
- 50g almond or hazelnut powder
- 100g flour
- 50g cream
- 60g praliné
- 65g azelia milk chocolate
- 10g honey
- 20g butter

Préparation

1. There are already a few chocolate cake recipes around here, but there were none with milk chocolate yet.
2. It's done with this soft milk chocolate & hazelnut or almond cake. By the way I noted almond or hazelnut powder, but you can also use pecans, walnuts or the nut of your choice, same for the praliné in the recipe for the ganache.
3. The ganache is of course optional, even if it adds a good dose of yummy. Prep time : 30 minutes + 30 minutes cooking. For an 18cm cake : The cake : 3 eggs sugar milk chocolate with at least 40% cocoa butter almond or hazelnut powder flour. Whisk the eggs with the sugar for 10 to 15 minutes until the mixture is white and fluffy.
4. Meanwhile, melt the milk chocolate with the butter, then pour this mixture into the beaten eggs and whisk quickly.
5. Finally, add the sifted flour and almond/hazelnut powder.
6. Pour into a buttered and floured or sugar-coated pan and bake in a preheated oven at 175°C for 30 to 35 minutes.
7. Let cool.
8. The ganache : cream praliné azelia milk chocolate honey butter Some hazelnuts. Melt the chocolate, then add the praliné.
9. Heat the cream with the honey, then pour the mixture over the chocolate, mixing well to obtain a smooth ganache.
10. Then add the butter cut into small pieces and mix until it is incorporated.
11. Let it cool and crystallize, then spread the ganache on the cake, decorate with some hazelnuts and enjoy!