

Ferrero Rocher cake

Ingredients

700 g butterscotch mass (kakao flavour)- 1 can of sweet condensed milk cooked for 3-4 hours

750 g mascarpone cheese

450 ml cream (36%)

150 g hazelnuts

100 g waffles (hazelnuts flavour)

1 table spoons of powder sugar

1 table spoons of gelatine

80 ml boiling water for dissolution gelatine

1 milk or dessert chocolate

500 g biscuits (kakao flavour)



Steps:

1. Fry hazelnuts on a pan. Next put 1 sheet paper towel on cutting board and put on it hazelnuts. Cover them the second sheet paper towel and press all with hands doing round movements. This way let us get rid of peel of hazelnuts. Then cut the hazelnuts into small pieces and divide them for two parts.
2. Cut the waffles into small pieces.
3. Cover rectangular baking plate (24 x 38 cm) with baking paper. Cover bottom of the plate with biscuits.
4. Beat cream in a bowl (it should be straight from the fridge). When it starts to thicken, add mascarpone cheese and mixed it all the time.
5. Now divide the cream into 2 parts (1/3 of mass and 2/3 of mass). Give the 1/3 of mass to the second bowl and add the powder sugar and mixed all very well. Put the bowl to the fridge.
6. To the bowl with 2/3 of mass add 2 table spoons of butterscotch mass, one part of hazelnuts and cut waffles and mixed all with slow speed of mixer only to combine all ingredients.
7. Finally to the 2/3 of mass add the gelatin, which was prepared earlier (Gelatin was dissolved in 80 ml boiling water, mixed very well and left to cool down. If gelatin be warm, the cream will weigh when we put the gelatin to the cream). And mixed the cream with gelatin with a mixer only to combine all ingredients.

8. Put prepared mass evenly on the biscuits. Cover it with another layer of biscuits.
9. Mixed butterscotch mass (all what was left) with second part of hazelnuts. Put the mixture on the top of second layer biscuits.
10. Take off bowl (with 1/3 mass of cream) from fridge and put it on the third biscuits layer.
11. Cover the top of the cake with grate chocolate. Grate it on a grater with thick eyelets.
12. Put the cake to the fridge for all night.

Bon appetit!

The recipe is derived from Kuchnia Magdy webpage

<http://kuchniamagdy.pl>

