

CHOCOLATE HAZELNUT SAN RIVAL

Ingredients:***Santo Tomas 70% Dark Couverture******Chocofil Hazelnut***

10 eggs

Cream of tartar

Sugar

Ground hazelnuts

Chopped hazelnut

Flour

Cocoa powder

Water

Vanilla extract

Butter

Meringue Layers:

Beat 10 egg whites until foamy and add 4g of cream of tartar. Gradually add 200g of sugar, and beat at high speed until stiff peaks form. Fold in 90g of ground nuts, 30g of flour and 30g of cocoa powder. Spread the batter and bake at 160°C for 30-40mins.

Buttercream:

Beat 6 egg yolks at high speed until they double in size. Boil together 150g of sugar and 60g of water until it reached 112°C. Slowly pour the syrup on the egg yolks and beat high until room temp. Add 5ml of vanilla extract and 335g of soften butter. Whisk until smooth then add 100g of melted

Santo Tomas 70% Dark Couverture.**Assembling:**

Prepare 4 layers of meringue and pipe a thin layer of butter cream and of ***Chocofil Hazelnut*** in between each layers. Frost the cake with buttercream and place chopped hazelnuts all around.

Finish off with a sprinkle of cocoa powder.



FEATURED PRODUCTS



SANTO TOMAS 70% DARK COUVERTURE

FLUIDITY	COCOA	MILK	COCOA BUTTER	SUGAR
	%	%	%	%
●●●●○	70	0	40	30

Intense and powerful dark chocolate with hints of bitterness.

CHOCOFIL HAZELNUT

FLUIDITY	COCOA	MILK	FAT	SUGAR	HAZELNUT
	%	%	%	%	%
●●●●○	8	8	30	50	12

Sensational chocolate ganache powered with roasted hazelnuts. Ideal for filling, frosting, adding flavor to creams and more!

