

FESTIVE PRALINE CAKE

🕒 2 hours 🍪 Medium











MATERIALS

Offset Spatula
 Knife
 Mixing bowls
 Rubber Spatulas
 Stand Mixer or Electric Hand Whisk
 Sponge Roll Mat
 Hand Blender
 Tall Jug
 Piping Bag
 Star Tip Piping Nozzle
 Sieve

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Powdered Gelatin 3.5 g 
- Melted Butter 60 g 
- Mascarpone 155 g 
- Egg 3 Pieces 
- Sugar 75 g 
- Icing Sugar 40 g 
- Plain Flour 40 g 
- Dark chocolate 300 g 
- Orange Zest 0.5 Piece 
- Cold Water 



HOW TO MAKE !

STEP 01 PRALINE CREAM







Place 21g of water and 3.5g of gelatin powder into a small saucepan. Let it bloom for 5 minutes. Pour 105g double cream into a saucepan and place it on a medium heat until it is at a gentle simmer. Meanwhile, add 315g hazelnut praline & 155g mascarpone to a tall jug. Once the gelatin has bloomed, melt it over a very low heat and pour it on top of the praline, along with the hot cream. Use a hand blender to blend this mixture until it is smooth. Finally, pour in 525g double cold cream and blend again until smooth. Pour the mixture into a medium bowl, cover the surface with cling film and refrigerate for 4-6 hours or ideally overnight.

STEP 02 ALMOND & ORANGE SPONGE

Preheat the oven to 205°C/400°F. Into a large bowl, sift together 115g ground almonds, 40g icing sugar and 40g plain flour. Zest 1/2 orange, add in 4 whole eggs & 1/2 tsp vanilla bean paste. Whisk until smooth. Into a stand mixer add 115g egg whites and whisk on a medium low speed. Once the mixture is frothy, increase the speed to medium and slowly add 75g sugar, about 1 tablespoon at a time. Whisk until you have a medium-stiff peak to the meringue. Gently fold the first third of meringue into the almond mixture. Once incorporated, add the second third, fold it through and then the final third. Finally, pour in 60g melted unsalted butter and fold it into the mixture. Lightly grease a 14"x10" sponge roll silicon mat or lightly grease a baking tray with butter and then line it with a sheet of parchment paper. Pour the batter in, and spread it out evenly with an

STEP 03 ASSEMBLY

Remove the praline cream from the fridge and whisk half of it until you have soft peaks. Spread the cream across the cooled cake in an even layer. Cut the cake into three long strips and then layer the strips of cake on top of each other. Place the cake in the freezer just until the praline cream has firmed up.

	21 g	
Double Cream	630 g	
Egg White	3 Pieces	
Neutral Oil (Vegetable oil or Grapewood)	30 g	
Hazelnut Praline	315 g	
Ground Almonds	115 g	
Chopped Hazelnuts	100 g	

INSPIRATIONS

STEP 04 CHOCOLATE COATING

Into a large bowl, add 300g dark chocolate and 30g neutral oil. Melt it over a pan of gently simmering water. Once melted stir in 100g chopped hazelnuts and cool to around 40-45°C or warm, but not hot, to the touch. Pour the mixture into a narrow, deep container. Remove the almond cake from the freezer and use a hot knife to cut the cake into 4-5 finger shapes. Place a knife into the centre of the cake, and dip it in the warm chocolate glaze, fully coating the sides. Drag the cake along a piece of parchment paper to get rid of any excess glaze. Place the remaining praline cream into a piping bag fitted with a star tip nozzle. Pipe a swirl of cream along the top of the cake. Decorate with roasted hazelnuts.

offset spatula. Bake the sponge for 12-14 minutes until lightly golden. Then allow it to cool slightly.