



Molten chocolate hazelnut cake

20'

Hands on

35'

Cook Time

8-10

Portion(s)

1

Difficulty



Ingredients

- 4 eggs
- 260 g granulated sugar
- 60 g butter, melted
- 200 g chocolate couverture, melted
- 1 teaspoon(s) [vanilla extract](#)
- 100 g hazelnut praline
- 200 g all-purpose flour
- 1 tablespoon(s) baking powder
- salt
- 260 g milk
- 80 g hazelnuts, finely chopped

To serve

- 100 g white chocolate couverture, melted
- mint leaves

Method

- Preheat oven 180° C (350* F) Fan.
- In a mixer's bowl, add the eggs and sugar. Beat for 2-3 minutes on low speed using the whisk attachment, until light and fluffy.
- Add butter, couverture, vanilla extract, chocolate hazelnut spread and beat on high speed until all the ingredients are completely incorporated.
- Add in a [bowl](#) the flour, baking powder and salt. Mix with a spoon.
- Stop mixer, add 3 tablespoons of flour and the milk. Beat for 1-2 minutes on medium speed.
- Add the remaining flour and hazelnuts. Beat until all of the ingredients are incorporated.
- Transfer to a [round 25 cm springform pan](#). Bake for 30-35 minutes.
- Turn out of pan and serve with melted white couverture and mint leaves.

Διατροφικός πίνακας

Nutrition information per portion

550 Calories (kcal)	28.0 Total Fat (g)	13.0 Saturated Fat (g)	63.0 Total Carbs (g)
28%	40%	65%	24%
44.0 Sugars (g)	10.0 Protein (g)	3.0 Fibre (g)	0.52 Sodium (g)
49%	20%	12%	9%