



FERRERO ROCHER CAKE

<u>FOR CHOCOLATE CAKE (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In gms</u>	<u>In cups</u>			
All purpose flour	200 g	1 + 1/3 cup	5.4	8	Cake sponge
Caster sugar	190 g	½ + 1/3 cup + 1 tbsp	11	23	
Natural Cocoa powder	35 g	½ cup	14	15.75	
Baking soda	2.75 g	½ tsp	1	1	Ganache
Salt	3 g	½ tsp	1	1	
Melted butter	135 g	½ cup + 1 tbsp	43.2	60.75	
Milk	205 ml	½ + 1/3 cup + 1 tbsp	12	12.8	
Vinegar	2 g	½ + 1/4 tsp	1	1	Hazelnuts and nutella
Hazelnut essence	-	1/8 tsp	1	1	
TOTAL			₹ 89.6	₹ 124.3	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: LOWER MODE+ UPPER MODE + FAN). Grease and line two 6 inch round cake tins. 2. In a bowl mix liquid ingredients; melted butter, milk, vinegar, hazelnut essence and mix. In another bowl sift flour, sugar, cocoa powder, salt and baking soda. 3. Add wet ingredients gradually to the dry ingredients and mix again. Pour the batter into the tin. 4. Bake at 180 °C for 20 - 25 minutes (OTG MODE: LOWER ROD) or until a toothpick comes out clean. 					Combine well so that no lumps are left.
					<u>OVEN TEMPERATURES</u>
					OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C



	Lower temperature – 180°C UNOX 130°C, Fan speed – 1, Humidity – 0
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<u>CHOCOLATE GANACHE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>in grams</u>	<u>in cups</u>			
Dark chocolate	300 g	2+1/2 cup	136.5	139.5	
Cream	150 g	3/4 cup	27	28.8	
<u>TOTAL</u>			₹ 70.62	₹74.12	<u>INSTRUCTIONS</u>
<u>METHOD</u> 1. In a bowl melt chocolate. In another bowl collect cream and heat that as well. 2. Now combine both chocolate and cream together and mix. Combine using spatula.					Do not boil the cream

<u>FOR GARNISH & LAYERING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>in grams</u>	<u>in cups</u>			
Crushed hazelnuts	100 g	3/4 cup	125	140	
Nutella	45 g	3 tbsp	35	35	



ASSEMBLY

1. Demould the sponges from tin and divide the sponge in two equal halves so that we get 4 layers. If there is a dome, cut it using serrated knife.
2. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it.
3. Place a cake base on turning table and apply some ganache on it.
4. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup.
5. Take some part of the ganache and apply it on the sponge. Smooth it out using a palette knife. Melt the Nutella a little and transfer it in a piping bag. Drizzle some over the ganache. Now spread crushed hazelnuts.
6. Repeat the process with the second and third layer. When placing the last layer, soak it and apply a layer of ganache on the top as well as the sides of the cake.
7. Smooth out the ganache for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes.
8. Apply second and final layer of ganache and smooth it out.
9. Decorate as needed. (use Ferrero rochers on top)

**** The cost given is an approximate figure. It can vary for different vendors and cities.**