

Hazelnut Cake with NUTELLA®



Ingredients for 6 portions



DIFF



PORT



INGR



MIN



- ✔ 150 g Peeled hazelnuts
- ✔ 120 g Butter
- ✔ 150 g Sugar
- ✔ 3 Eggs
- ✔ 3 Egg yolks
- ✔ Zest of 1 lemon
- ✔ 1 Glass of rum
- ✔ 150 g Plain flour
- ✔ 1 Sachet of baking powder
- ✔ Icing sugar

To accompany

- ✔ 90 g Nutella® (15 g/portion)



STEP 1

Finely chop the hazelnuts, blending them in a food mixer to reduce them to flour. In a bowl, mix the softened butter together with the sugar using a wooden spoon, working it until there is a creamy surface. Beat the eggs and the yolks, then add them to the previous mixture together with the grated lemon zest and the rum.



STEP 2

Incorporate into this mixture the plain flour sifted with the baking powder, drizzling it gradually and continuing to stir. Then also mix in the hazelnut flour. Mix it carefully, then pour the dough into a cake tin of 24 cm diameter, which has already been greased and floured in advance. Cook the cake in a pre-heated oven at 180°C for approximately 50 minutes. Remove the cake from the oven and let it cool before removing it from the tin.



STEP 3

Dust it with icing sugar and serve, accompanying each slice with a portion of Nutella®.