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Robust hazelnut meringue cake

Make a delicious gluten free hazelnut meringue cake with this recipe. The layers of hazelnut meringue are filled with hazelnut buttercream and pure chocolate.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95

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Other materials for hazelnut meringue cakeL

- 185 + 325 ml water
- 560 gram fine white sugar
- 500 gram toasted hazelnuts, chopped (+ some extra chopped hazelnuts for decoration)
- 400 gram soft unsalted butter

Put 185 ml water, 185 gram sugar and 21 gram FunCakes meringue powder in a fat-free mixing bowl and stir until the sugar is dissolved. The meringue powder will remain a bit lumpy. Mix with a fat-free whisk at high speed until you have a white stiff foam. While mixing, add the remaining sugar a tablespoon at a time until there are stiff peaks forming. Fold through the hazelnuts.

Draw 22cm circles on 3 sheets of baking paper. Turn over the paper and line baking trays. Spoon the meringues in circles onto the baking paper. Preheat the oven to 120°C (convection oven 100°C). Bake for 90 minutes. Let it cool down outside the oven.

In the meanwhile, prepare 325 gram FunCakes mix for Buttercream with 325 ml water and set aside. Finish the buttercream as described on the packaging and bring to flavour with the hazelnut flavouring paste.

Heat some pure chocolate melts in a bowl in the microwave at 450W, stir in between. Take out of the microwave when the chocolate has almost melted and stir until all pieces are dissolved. Put this in a decorating bag, cut the tip off and pipe the chocolate over the meringue circles. Put the circles in the fridge for 5 minutes. Pipe on each layer hazelnut buttercream and stack the layers on top of each other. Drizzle some melted chocolate over the top layer and decorate with chopped hazelnuts. Let the cake firm up in the fridge.