



## Hazelnut meringue cake

Hazelnut meringue cake is always a success on birthdays and parties! This cake is build of several layers of meringue and filled with a delicious mocca hazelnut buttercream. The layers of meringue are made of the FunCakes egg white powder.

## Boodschappenlijstje

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PME Pattern Edge Side Scraper Set/4

PC50  
€5.01

Other materials:

- 520 ml water
- 300 gram hazelnuts
- Bit of salt
- 500 gram unsalted butter (on room temperature)
- 220 gram + 4 tablespoons granulated sugar

Preheat the oven to 120°C (convection oven 100°C). Draw four circles on four sheets of baking paper with a dia of 22 cm. Turn the baking papers over. Fill a bowl with 120 ml water, 20 gram egg white powder, a bit of salt and 220 gram sugar. Beat the egg white until they are creamy, keep stirring until you can pull peaks that don't fall back.

Grill 150 gram hazelnuts in a dry pan until they are brown. Allow them to cool and chop them finely in a chopper. Fold the chopped hazelnuts and 150 gram icing sugar true the egg white mixture. Place tip 1M in bag and fill this with the mixture. Pipe four circles on the baking paper. Bake each layer in approx. 45 minutes and let it cool down.

In the meanwhile, grill the other 150 gram of hazelnuts in a pan with some sugar, let them caramelize. Stay close to the pan to make sure you don't let it burn. When the sugar has a nice brown colour, pour it over a sheet of baking paper and let it cool down. After cooling down, chop it into fine pieces.

Add 400 ml of water to 400 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 500 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the mocca flavour. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Place tip 1M in a bag and fill this with the cream.

Place the first meringue layer on a cake board or a pretty plate and cover it with a layer of cream. Place the second layer on top (don't press it, otherwise the foam will break) and cover it with a layer of cream. Repeat this for the other two layers. Cover the top and the sides with the buttercream using a spatula and a side scraper. Fill a bag with tip 22 and pipe swirls on the cake, garnish with whole hazelnuts. Al last, paste the hazelnuts along the cake.

Place the cake in the refrigerator for approx. one day, so it has time the stiffen.