



PREPARING OVO CRUNCHY CREAM CAKE

INGREDIENTS

- 175 g butter
- 150 g Ovomaltine dark chocolate, broken into pieces
- 200 g Ovomaltine Crunchy Cream
- 150 g sugar
- 6 eggs, separated
- 125 g ground hazelnuts
- 25 g chopped hazelnuts
- some butter and flour to grease icing sugar

Preheat the oven to fan 180 °C. Grease the springform tin with butter and dust with flour.

Put the chocolate, Ovomaltine Crunchy Cream, sugar and butter in a large pan and melt on a low heat, stirring occasionally. Remove the pan from the heat and fold in the ground hazelnuts. Then, add the egg yolks and mix it all together.

Beat the egg whites into stiff peaks, add to the chocolate mixture and carefully fold in.

Pour the mixture into the pre-prepared springform tin and scatter the chopped hazelnuts on top. Then, bake for 50 to 60 minutes until the top is crisp but the cake is still soft inside. Cover the cake with foil for the last half of cooking time so it doesn't get too brown.

Allow the cake to cool completely before removing it from the springform tin.

Dust with icing sugar before serving, if desired.

Tip: the cake will still be moist the next day and can be kept in the fridge for up to three days.