



CHOCOLATE CAKE WITH OVOMALTINE CRUNCHY FILLING



PREPARING CHOCOLATE CAKE WITH OVOMALTINE CRUNCHY FILLING

INGREDIENTS

200 g	almond paste
140 g	sugar
130 g	egg yolks
70 g	eggs
60 g	butter
200 g	egg whites
80 g	sugar
65 g	cocoa powder
60 g	flour
900 g	Ovomaltine Crunchy Cream

1. Preheat the oven to 170 °C. Grease the baking tin with butter and dust with flour.
2. Mix the almond paste with the rest of the ingredients until smooth, then beat. Stir in the melted butter. Beat the egg whites with the sugar until stiff. Sift the cocoa powder and flour together and fold into the egg white and sugar mixture before beating again. Pour the mixture into a 56 × 35 cm baking tin, spread smooth and bake in the oven at 170 °C for approximately 15 minutes.
3. Cut the cooled base into two halves of 28 × 35 cm. Spread one with 600 g OVOMALTINEmaline Crunchy Cream and place the second half on top. Spread the top with the remaining Ovomaltine Crunchy Cream. Freeze, then cut into 4 × 4 cm pieces and decorate however you wish.