



TRUFFLE CAKE WITH OVOMALTINE CRUNCHY CREAM



PREPARING TRUFFLE CAKE WITH OVOMALTINE CRUNCHY CREAM

INGREDIENTS

Layered chocolate biscuit

400 g almond paste
280 g sugar
260 g egg yolks
140 g eggs
120 g butter
120 g cocoa powder (Cautina)
120 g flour
400 g egg whites

2,8 kg Ovomaltine Crunchy Cream

1. Mix the almond paste with the rest of the ingredients until smooth.
2. Stir in the melted butter and the sifted cocoa and flour mixture.
3. Beat the egg whites with sugar until stiff and fold in.
4. Pour the mixture onto three 60 × 40 cm baking sheets, spread smooth and bake in the oven at 170 °C for approximately 13 minutes.
5. Spread one of the cooled bases with 1,4 kg Ovomaltine Crunchy Cream and place another base on top.
6. Spread the remaining Ovomaltine Crunchy Cream onto the second base and put the last layer on top.
7. Freeze, then cut into 3 × 10 cm pieces and decorate however you wish.