

ANNO 1918



# WILD AFRICA

CREAM

## NUTELLA CAKE

### INGREDIENTS

- 175g Butter, diced plus extra for greasing cocoa for dusting
- 150g Dark chocolate, broken into chunks
- 200g Nutella
- 150g Sugar
- 125g Ground hazelnuts
- 6 eggs, separated
- 25g Hazelnuts, chopped
- Wild Africa Cream: 300ml double cream
- 4 tbsp Wild Africa Cream
- 1 tbsp Icing sugar

### METHOD

Preheat the oven to 180°C. Butter and lightly dust with cocoa a 22-23cm round cake tin with a springform or loose bottom, tipping out the excess. Put the chocolate, Nutella, sugar and butter in a big saucepan and melt slowly

over a very low heat, stirring occasionally. Remove from the heat to stir in the ground hazelnuts then egg yolks, one at a time.

Beat the egg whites until stiff peaks form, then spoon a third of the whites into the chocolate mixture and mix in well to loosen it. Gently fold in the rest of the whites with a big metal spoon or spatula. Scrape the mixture gently into the tin, scatter with the chopped hazelnuts and bake for 30-35 minutes until the top surface is crisp but doesn't feel quite set underneath. Cool completely.

To serve, remove the cake from the tin and dust with a little cocoa plus pinches of icing sugar if you like. Put the double cream, Wild Africa Cream, 1 tbsp icing sugar and salt in a bowl and whisk until thickened and just holding its shape. Cut the cake into thin slivers and serve with spoonfuls of the cream.



ELEGANCE *UNTAMED*

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#NO   
NO ALCOHOL MAY BE SOLD TO  
PERSONS UNDER THE AGE OF 18.   
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