

Hazelnut Cupcakes with Ferrero Rocher



Recipe supplied by Ferrero.

Ingredients

200 g Sugar

190 g Butter

120 g Potato starch

150 g Flour, type 0

2 g Baking soda

200 ml Whole milk

12 pinches Salt

2 Whole eggs

1 Egg yolk

80 g Hazelnuts

Vanilla

Butter Cream

150 g Butter

150 g Powdered sugar

20 g Cream of crushed hazelnuts

Method:

1. In a bowl, whip the butter and the sugar with an electric mixer.
2. Then add the eggs one by one and the milk until the dough is smooth and consistent.
3. Sift the flour and then the baking powder and salt.
4. Combine the powdered mixture by slowly folding from bottom to top. Add the hazelnuts.
5. Place a fluted paper cup in a muffin mould and pour in the mixture. Be careful not to fill it more than 3/4 of the way.
6. Butter a heart-shaped mould (about 22cm large) and bake at 180°C for 20-25min.
7. Decorate the cupcakes with a pastry bag fitted with a star-tipped piping nozzle.
8. Sprinkle the hazelnuts and top it all off with a Ferrero Rocher.