



## THE BIG WAN

*Tara-Lynne  
O'Neill*

### COOK EXPERT INGREDIENTS

#### CAKE

- 150g unsalted butter
- 150g sunflower oil (or vegetable)
- 150g white chocolate
- ½ tsp vanilla extract
- 5 large eggs
- 150g caster sugar
- 150g light brown sugar
- 300g self raising flour
- ½ tsp baking powder

#### ITALIAN MERINGUE BUTTERCREAM

- 250g icing sugar
- 4 large egg whites
- ¼ tsp cream of tartar
- Pinch of salt
- 450g unsalted butter (chilled and cubed)

#### WHITE CHOCOLATE HAZELNUT CREAM

- 170g whole hazelnuts - no skins
- 300g white chocolate
- 2 tbsp vegetable oil
- ½ tsp vanilla extract

#### TO DECORATE

- Whole hazelnuts
- Gold lustre dust
- 50g melted white chocolate
- 10-15 Kinder Bueno bars

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## COOK EXPERT METHOD

Preheat the oven to 160°C fan and grease & line two 8" cake tins.

In the metal bowl, add the butter, oil and white chocolate together, then with the cap off run Expert for 5 mins on Speed 2A for 5 minutes at 50°C. Add the sugars and eggs to the melted mix and with the cap off run Expert for 5 minutes on Speed 7.

Add the flour and finally run Expert for 1 minute on Speed 7, scraping down the sides of the bowl halfway through.

Split the mixture equally between the two tins and bake for approx. 35-40 minutes, until a skewer comes out clean. Cool in their tins for 10 minutes, then transfer to a wire rack. Split the cakes horizontally once cool.

## HAZELNUT CREAM

To make the hazelnut cream, add the hazelnuts to the metal bowl and with the cap off run Expert for 3 minutes on Speed 2A at 80°C. Once the cycle has completed, keep the cap off and run Expert for 2 minutes on Speed 14 to puree the nuts (scrape down the sides of the bowl where necessary).

Add the oil, vanilla and white chocolate and with the cap off, run Expert for 3 minutes on Speed 2A at 40°C, or until the white chocolate has melted and everything has combined – set aside to cool completely (do not refrigerate).

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## COOK EXPERT METHOD

### BUTTERCREAM

Clean the inside of the bowl and whisk attachment and rub with lemon or vinegar to remove any traces of fat.

Add the icing sugar, egg whites, cream of tartar and salt to the metal bowl. With the cap off run on Expert for 10 mins on Speed 5 at 50°C.

Once finished, keep the cap off and run on Expert for 5mins on Speed 10.

Remove the whisk attachment and run the Expert for 10 mins on Speed 7 with the cap off. Slowly add the cubed and chilled butter through the lid until fully combined. The chilled butter will bring the temperature of the buttercream down and start to form the thickness you need.

Scrape down the sides of the bowl and return the whisk attachment. Run on Expert for 1 min.

Add the hazelnut cream and run on Expert for 2 mins, scraping down the sides of the bowl halfway through.

Fill and stack your sponges and decorate with a piping bag, nozzle and lots of kinder Bueno. Drizzle with white chocolate and liberally scatter with gold nuts.