



## THE BIG WAN

*Tara-Lynne  
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### 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

- 4 large egg whites
- ¼ tsp salt
- ¼ tsp cream of tartar
- 275g caster sugar
- 5 tbsp water
- 450g unsalted butter
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#### 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

# THE BIG WAN

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## STANDARD METHOD

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

Melt the butter and white chocolate together, then add the oil and set aside to cool. Whisk these together in a stand mixer and add the vanilla extract. Whisk in the eggs one at a time, alternating with the sugars.

Slowly incorporate the flour and baking powder until just combined.

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 filling, toast the hazelnuts in a dry pan for 2-3 minutes, making sure they don't burn. Let them cool completely then puree them to a fine powder. Melt the white chocolate, then add this plus the oil and vanilla to the nuts. Blend until smooth, then cool.

## BUTTERCREAM

Whisk the egg whites, salt and cream of tartar until the soft peak stage and slowly add in approx ¼ of the sugar. Heat the rest of the sugar with water until it reaches 235-240°F. Slowly stream this into the meringue mix and whisk until cool.

Switch to the paddle attachment and on a medium speed slowly incorporate the butter in small amounts until it forms a buttercream texture.

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.