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Walnut layercake

Makes: 1 cake for 6-8 people

Prep time: 120 minutes

Ingredients

1 bag of Nicolas Vahé Waffle & Pancake Mix

50 g melted butter

50 g Nicolas Vahé Olive Oil / Walnut

3 eggs

300 ml milk

125 g sugar

125 g walnuts

800 ml cream

175 g coarsely chopped dark chocolate

1 pack of Nicolas Vahé Chocolate / Hazelnut, coarsely chopped

Preparation

Make 8-10 waffles following the instructions on the packaging. Note: Replace half the melted butter with 50 g Nicolas Vahé Olive Oil / Walnut.

Melt the butter in a frying pan until it caramelises. Add the walnuts and stir until they are all covered in caramel.

Let the nuts cool off on a piece of baking paper and chop once cool.

Whip the cream and fold in ¾ of the nuts along with 125 g chocolate.

Add the whipped cream to the waffles and place them on top of each other. Let the cake rest in the fridge for a few minutes.

Melt the rest of the chocolate.

Finish the cake with melted chocolate, the rest of the walnuts and Nicolas Vahé Chocolate / Hazelnut.