

Hazelnut Crunchy Caramel Chocolate

Entremets



Recipe for 1 frame of 27 x 36 cm/ 10,6 x 14,2 inches

Recipe No.: CS15241

Hazelnut Dacquoise

405 g	14.29 oz	fresh egg whites
7 g	0.25 oz	egg white powder
150 g	5.29 oz	granulated sugar
187 g	6.6 oz	hazelnut powder
187 g	6.6 oz	icing sugar
52 g	1.83 oz	pastry flour type 400

Make a meringue with the egg whites, powdered egg white and sugar. Sieve the icing sugar, ground hazelnuts and flour together and fold into the meringue, bake in a 40 x 60cm/ 15,7 x 23,6 inches silpat frame.

Baking temperature: 180°C/ 356°F

Baking time: 10-12 minutes

Bake the Hazelnut Dacquoise on flexipan and freeze. Cut in 1/2.

Crunchy Hazelnuts

250 g	8.82 oz	granulated sugar
2 g	0.07 oz	Bourbon vanilla bean 1/2 piece
160 g	5.64 oz	hazelnuts whole, roasted

Make a dry caramel, add the roasted hazelnuts. Pour out. Leave to cool and crush.

Rustica Piemontese Spread

150 g	5.29 oz	Rustica Noble Piemontese 60%
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Bourbon Caramel

250 g	8.82 oz	granulated sugar
4 g	0.14 oz	Bourbon vanilla bean 1 piece
250 g	8.82 oz	heavy cream 35%

200 g	7.05 oz	butter	unsalted
100 g	3.53 oz	Rustica Noble Piemontese 60%	

Cook a caramel. Deglaze with cream and vanilla. Cook to 108°C/ 226.4°F. Add the butter and Rustica Piemontese 60%. Emulsify and leave to cool.

Glaze & Almond Sliver

350 g	12.35 oz	Costa Rica 40%-36h Rondo	
100 g	3.53 oz	hazelnut oil	
125 g	4.41 oz	almond slivers	chopped

Combine the ingredients and use at 25°C/ 77°F.

Costa Rica Chantilly

350 g	12.35 oz	heavy cream 35%
160 g	5.64 oz	Costa Rica 40%-36h Rondo

Boil the cream and add to the couverture. Refrigerate. Whip before use.

Finishing

Spread the Rustica Piemontese Spread on one half of the Hazelnut Dacquoise. Place in a 30 x 40cm/ 11,8 x 15,7 inches frame. Spread the Bourbon Caramel with crushed hazelnuts. Place a second Hazelnut Dacquoise. Freeze. Cut 10 x 3cm/ 3,9 x 1,2 inches. Dip in Almond Sliver Glaze. If desired, decorate with chocolate platelet and Costa Rica Chantilly.

Felchlin products

Art. no	Products
CO28	Costa Rica 40%-36h Rondo, Couverture Milk
DC44	Rustica Noble Piemontese 60%, hazelnut paste, coarsely crushed

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