

Chocolate Gianduja Intenso

Petits Gâteaux



RECIPE QUANTITY	10 pieces of 3 x 10 cm	RECIPE NUMBER	PG20274
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Chocolate Gianduja Intenso

1280 g Hazelnut Dacquoise	45.15oz
200 g hazelnuts roasted, chopped	7.05oz
350 g Praline Croquantine	12.35oz
650 g Crémeux Intenso	22.93oz
510 g Milk Gianduja chantilly	17.99oz

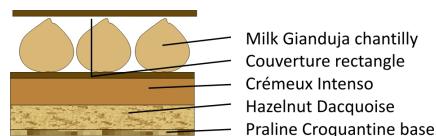
Hazelnut Dacquoise

Spread the Dacquoise mixture out on a silpat. Sprinkle the roasted chopped hazelnuts on the Dacquoise biscuit and bake in the preheated oven
 Baking temperature: 200°C/ 392°F
 Baking time: approx. 15- 20 minutes.

Finishing

Place a metal frame of 30 x 10 cm/ 11,8 x 3,9 inches on a plastic sheet. Spread out the Praline Croquantine mixture and place immediately the Hazelnut Dacquoise. Add the Crémeux Intenso on top and freeze. Cut in pieces of 3 x 10 cm/ 11,8 x 3,9 inches. Place a tempered chocolate rectangular on top of the Crémeux Intenso. By using a round tube pipe the Milk Gianduja chantilly on top. Before placing the second tempered chocolate rectangular, pipe with a paper cornet filled with milk couverture (any kind) some round spirals on it. Let set and pipe on the Milk Gianduja Chantilly. For a petit gâteau cut 3 x 10 cm/ 11,8 x 3,9 inches.

Structure



Basic recipes

Hazelnut Dacquoise

380 g fresh egg whites	13.4oz
100 g granulated sugar	3.53oz
300 g hazelnuts raw, ground	10.58oz
300 g icing sugar	10.58oz

Slowly whisk the egg white with 1/3 of the sugar, half way add the second 1/3 of sugar. Before the meringue is ready add the last 1/3 of sugar into it. Mix and sieve the hazelnut powder and icing sugar together. Delicately fold into the meringue.

Praline Croquantine

250 g Praline Croquantine, praline cream almonds flaky wafers	8.82oz
100 g Maracaibo Criolait 38%, milk couverture Rondo	3.53oz

Warm up the Praline Croquantine to 30°C/ 86°F. Incorporate the tempered Maracaibo 38% couverture and mix until well combined.

Crémeux Intenso

350 g heavy cream 35%	12.35oz
90 g past. liquid egg yolk	3.17oz
50 g granulated sugar	1.76oz
110 g Gianduja D Intenso Hazelnut	3.88oz
50 g Sao Palme 60%, dark couverture Rondo melted	1.76oz

Boil the heavy cream, the whipped egg yolks and granulated sugar well. Add the liquid to the egg mixture and reheat until 86°C/ 186.8°F (cream anglaise). Incorporate the Gianduja D Intenso and the melted Sao Palme 60% couverture.

Milk Gianduja chantilly

350 g heavy cream 35%	12.35oz
160 g Gianduja M Intenso Almond	5.64oz

Boil the heavy cream. Add the chopped Gianduja Intenso and mix until well combined. Place in the refrigerator and let set overnight. Whip delicately before use.

FELCHLIN PRODUCTS

CP74 Gianduja M Intenso Almond
 CP83 Gianduja D Intenso Hazelnut
 CR19 Sao Palme 60%, dark couverture Rondo
 CS36 Maracaibo Criolait 38%, milk couverture Rondo
 DC14 Praline Croquantine, praline cream almonds flaky wafers