

# Tartlet Gianduja Intenso

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	40	tartlets of 7 cm/ 2,8 inches in diameter	<b>RECIPE NUMBER</b>	PG20275
------------------------	----	--	----------------------	---------

### Tartlet Gianduja Intenso

2330 g Sweet paste	82.19oz
1080 g Crèmeux Intenso Sambirano 68%	38.1oz
815 g Gianduja Intenso D & Maracaibo 38% Light Cream	28.75oz
1020 g Chocolate Chantilly & Maracaibo Criolait 38%	35.98oz
1000 g Spraying Mixture & Sao Palme 36%	35.27oz
300 g Roasted Hazelnuts	10.58oz

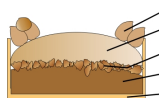
### Almond Sablé

Cut out of the Almond sablé dough circles of 16 cm/ 6.3 inches Ø. Place into tart shells, let rest and bake golden brown. Baking temperature: 180°C/ 356°F Baking time: approx. 20 minutes

### Finishing

Pipe 18 g/ 0,6 oz of the Crèmeux Gianduja Intenso on the base of a 7cm/ 2,8 inches tartlet shell. Display +/- 5 g/ 0,12 oz of crushed and roasted hazelnuts. Level out nicely with a spatula. Place a sprayed Gianduja Intenso Light Cream insert. Pipe the Maracaibo 38% chantilly nicely around. Decorate with whole hazelnuts and chocolate.

### Structure



Maracaibo 38% chantilly  
Gianduja Intenso & Maracaibo cream  
Roasted crushed Hazelnuts  
Gianduja Intenso crémeux  
Sugar paste

### Basic recipes

#### Sweet paste

1000 g pastry flour type 550	35.27oz
10 g salt	0.35oz
600 g butter	21.16oz
375 g icing sugar	13.23oz
125 g almonds peeled, ground	4.41oz
220 g fresh eggs	7.76oz

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients. Knead by hand until all of the flour is well combined. Wrap in a foil, refrigerate for at least 2 hours.

#### Crèmeux Intenso Sambirano 68%

340 g milk 3,5%	11.99oz
150 g heavy cream 35%	5.29oz
100 g past. liquid egg yolk	3.53oz
100 g granulated sugar	3.53oz
250 g Sambirano 68%, couverture dark Rondo	8.82oz
140 g Gianduja D Intenso Hazelnut	4.94oz

Warm the milk and cream. Mix the egg

yolks with sugar, then make a creme anglaise (82°C/ 179.6°F). Sieve through a fine strainer over the couverture and Gianduja Intenso, mix gently with a whisk. Briefly homogenise using a hand blender. Cover the surface with a plastic film, keep in the refrigerator.

#### Gianduja Intenso D & Maracaibo 38% Light Cream

250 g Gianduja D Intenso Hazelnut	8.82oz
65 g Maracaibo Criolait 38%, milk couverture Rondo	2.29oz
500 g heavy cream 35% whipped	17.64oz

Melt the Gianduja Intenso with the couverture to 45°C/ 113°F. In two lots delicately fold in the lightly whipped heavy cream. Pour the mixture into 12cm/ 4,7 inches Ø and 1.5 cm/ 0,6 inches high round silicone moulds. Spread nicely. Store in the freezer.

#### Chocolate Chantilly & Maracaibo Criolait 38%

700 g heavy cream 35% liquid	24.69oz
320 g Maracaibo Criolait 38%, milk couverture Rondo	11.29oz

Warm the liquid heavy cream and make a ganache with the Maracaibo Criolait 38% couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak and fill the Milk Chocolate Chantilly into a pastry bag.

# Tartlet Gianduja Intenso

## Petits Gâteaux

### Spraying Mixture & Sao Palme 36%

700 g Sao Palme 36%, milk couverture Rondo	24.69oz
300 g Cacaobutter 100% G, grated cacao butter	10.58oz

Mix together both ingredients.

### Roasted Hazelnuts

300 g hazelnuts raw, whole	10.58oz
----------------------------	---------

Roast the hazelnuts in the oven.

#### FELCHLIN PRODUCTS

CP83 Gianduja D Intenso Hazelnut  
CR18 Sao Palme 36%, milk couverture  
Rondo  
CS11 Cacaobutter 100% G, grated cacao  
butter  
CS36 Maracaibo Criolait 38%, milk  
couverture Rondo  
CU30 Sambirano 68%, couverture dark  
Rondo