

# Chocolate Gianduja Intenso

## Entremets



<b>RECIPE QUANTITY</b>	1	entremets à 9 x 26,5 cm	<b>RECIPE NUMBER</b>	TO20234
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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.

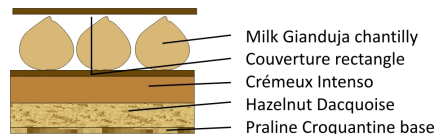
Baking temperature: 200°C/ 392°F

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 9 x 26,5 cm/ 3,5 x 10,4 inches. Place a crystallised 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.

### 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, whip 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