



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



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MADELEINE DE PROUST

Hazelnut sponge

135 g	Saveurs Praliné
120 g	Butter
60 g	Sugar 1
165 g	Egg yolks
15 g	Corn starch
15 g	Cake flour
240 g	Egg white
120 g	Sugar 2
60 g	Crushed hazelnuts

Whip butter and praliné. Meanwhile mix yolks and sugar 1. Sift flour and starch. Whip egg whites and sugar 2. Mix the first mixture with the yolk one. Then add the meringue delicately and at last the flour and starch. Pipe 1 cm thick (850 g per 60 x 40 cm tray) and then spread the crushed hazelnuts all over. Bake for 13 minutes at 175°C. Leave cool down and cut circles slightly smaller than the tartlet bottom using a round cutter.

Praliné whipped ganache

32 g	Gelatin mass
200 g	Milk
135 g	Saveurs Praliné
700 g	Cream 35%
175 g	Ivory Elianza® chocolate couverture

Heat the milk and emulsify with the ivory chocolate. Add the melted gelatin mass and stir until fully incorporated. Proceed the same way with the praliné and then the cream. Leave for 12 hours in the fridge. Whip and use.

Toffee creamy

For the caramel base

300 g	Sugar
200 g	Cream
50 g	Butter
2	Vanilla pods

Caramelize the sugar until dark (but not burned) and then deglaze with the very hot cream (previously infused with vanilla pods). Cool down to 70°C and add the butter. Mix well using the stick blender and keep.

For the toffee crèmeux

250 g	Caramel base
125 g	Cream
125 g	Milk
3,5 g	X-58 pectin
40 g	Sugar

Mix sugar and pectin. Heat remaining ingredients until 40°C and then add the pectin mixture. Stir and bring to boil. Pour into the desired molds and freeze.

Golden crumble

90 g	Almond powder
110 g	Flour
90 g	Butter
7 g	Finely grated lime zest
40 g	Dark Muscovado sugar
60 g	Caster sugar

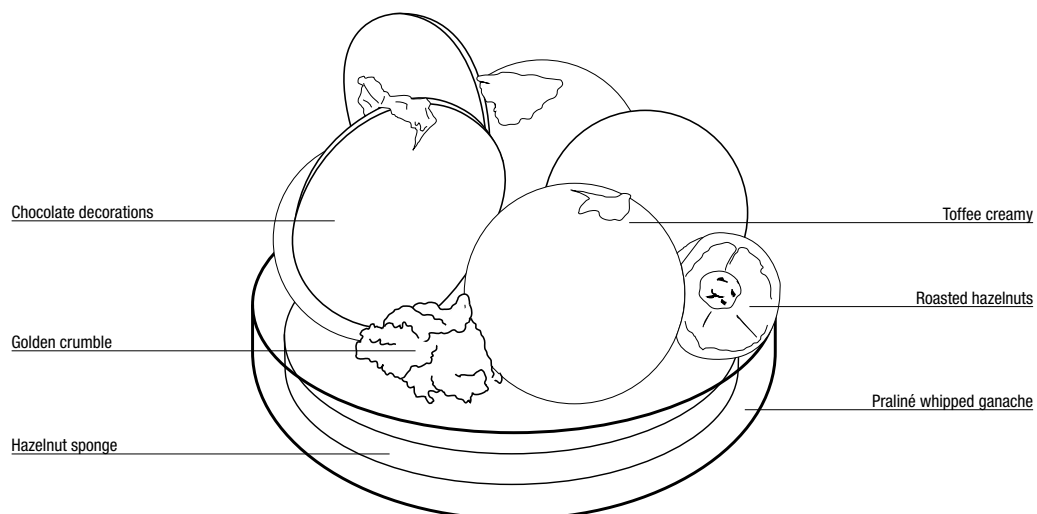
as needed **Gold metallic powder**

Mix all ingredients until obtaining a crumble texture. Leave in the fridge for one day. Put the crumble on a baking tray with parchment paper and bake for 12 minutes at 170°C. Cool down and dust with the gold powder.

Assembly and decoration

Place the sponge at the bottom of the tartlet. On top, using a piping bag display, the whipped ganache to the top and then make it flat using a palette knife. Leave to set in the fridge. Place three toffee crèmeux balls on top and spread some crumble and crushed hazelnuts on the rim. Decorate with chocolate decorations.

Ivory Elianza® chocolate couverture	ref. 20614
Dark Rondine cup	ref. 23470
Saveurs Praliné	ref. 21015
Gold metallic powder	ref. 27910



MANUFACTURE CLUIZEL

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