

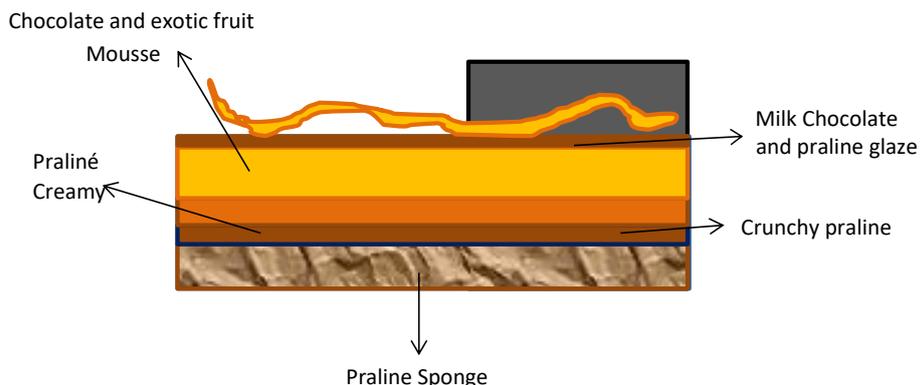
# INDULGENCE

## COMPOSITION

- Soft chocolate sponge cake
- Crunchy praliné
- Praliné creamy
- Chocolate and exotic fruits mousse
- Milk chocolate and praliné glazing

### Other ingredients

La Rose Noire hazelnut AOP butter tartlet shells  
Chocolate decorations



### Soft chocolate sponge cake (for 1 tray 60 x 40 cm)

135 g	<b>Almond and hazelnut Praliné</b> Ref. 21065 <b>F06.21065, SPECIAL ORDER</b>
120 g	Butter
60 g	Sugar 1
165 g	Egg yolks
15 g	Com starch
15 g	Cake flour
240 g	Egg whites
120 g	Sugar 2
60 g	Crushed hazelnuts

Put icing sugar and butter in the kitchen aid or kenwood bowl and mix with the paddle until emulsified. Add the chocolate melted but not so hot. Then add the egg yolks and keep mixing at medium-high speed until get a smooth texture. Whip egg whites with sugar until get nice soft picks meringue. Add the meringue on the previous mixture carefully and then the flour also with the spatula carefully. Pipe the mix on a baking tray with parchment paper and bake at 180°C for 12 minutes approximately.

### Crunchy praliné

225 g	<b>Almond and hazelnut Praliné</b> Ref. 21065 <b>F06.21065, SPECIAL ORDER</b>
90 g	<b>70% Dark Yzao® chocolate couverture</b> <b>SPECIAL ORDER</b>
30 g	Butter
25 g	<b>Cocoa butter</b> <b>B34.16</b>
2 g	Maldon salt
40 g	<b>Croustilline®</b> <b>F06.21007</b>

Melt the cocoa-butter and the chocolate together. Add the praline, the butter, the salt and the Croustilline®.

### Praliné creamy

300 g	Milk
300 g	Cream
250 g	<b>Almond and hazelnut Praliné</b> <b>F06.21065, SPECIAL ORDER</b> Ref. 21065
30 g	Sugar
8 g	X-58 pectin

Combine sugar and pectin. Mix cream and milk and then pour the powder into. Mix using a whisk and bring to boil stirring. Remove from the heat and add the praline. Mix again until the praline is fully incorporated and pour into desired molds. Freeze.

### Chocolate and exotic fruits mousse

160 g	Mango purée <b>F15.19</b>	
250 g	<b>35% Milk Elianza® chocolate couverture</b>	<b>F06.20404, SPECIAL ORDER</b>
300 g	Cream 35% M.G.	
4 g	Gelatin (2 sheets)	

Melt the chocolate at 45°C. Heat 100 g of mango purée and then melt into the gelatin sheets already soaked in cold water. Then add the remaining purée. Combine by mixing both preparations and at 30°C fold into the semi-whipped cream

### Milk chocolate and praliné glazing

170 g	Water	
300 g	Sugar	
300 g	Glucose syrup <b>GLU405</b>	
250 g	<b>35% Milk Elianza® chocolate couverture</b>	<b>F06.20404, SPECIAL ORDER</b>
	Ref. 20404	
100 g	<b>Almond and hazelnut Praliné</b> <b>F06.21065, SPECIAL ORDER</b>	
16 g	Gelatin (8 sheets)	
200 g	Unsweetened condensed milk	

Mix sugar, water and glucose and bring to boil. Remove from the heat and add the hydrated gelatin and the condensed milk. Pour onto the melted chocolate and praliné and mix well until combined. Let to rest 12 hours into the fridge and use at 40°C on the cake completely frozen.

### Finishing

Fill the molds with the mousse and insert the praline creamy already frozen. Pipe some more mousse and cover with the sponge. Freeze. Glaze and decorate.