

# Coffee Hazelnut Tart

Plated Desserts



Recipe for 10 plated desserts

Recipe No.: DE30026

## Sablé Dough

300 g	10.58 oz	butter	unsalted, soft
5 g	0.18 oz	salt	
188 g	6.63 oz	icing sugar	
65 g	2.29 oz	ground almonds	
500 g	17.64 oz	pastry flour type 400	

Mix the soft butter, the salt, the icing sugar and the ground almonds well together. Slowly incorporate the pastry flour. Let set. Roll out on a dough sheeter 2 mm/ 0.2 inches thick. By using a cookie cutter, cut out round shapes and place them in moulds of 6.5 cm/ 2.5 Ø inches. Bake in the preheated oven at 180°C/ 356°F until golden brown.

## Hazelnut Bavaoise

250 g	8.82 oz	milk 3,5%	
50 g	1.76 oz	past. liquid egg yolk	
2 g	0.07 oz	gelatine leaves	
100 g	3.53 oz	Praline paste 1:1	
250 g	8.82 oz	heavy cream 35%	whipped

Boil the milk, the whip egg yolk well. Add the boiled milk to the egg yolk and reboil to 86°C/ 218°F. Strain, add the dissolved gelatine leaves and the Praline paste 1:1. Allow to cool and fold in the whipped heavy cream.

## Coffee Cream Brûlé

120 g	4.23 oz	milk 3.5%	
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90 g	3.17 oz	heavy cream 35%	liquid
70 g	2.47 oz	granulated sugar	
90 g	3.17 oz	past. liquid egg yolk	
20 g	0.71 oz	roasted coffee beans	crushed
6 g	0.21 oz	gelatine leaves	
250 g	8.82 oz	heavy cream 35%	whipped

Boil the milk, the liquid heavy cream and the crushed coffee beans. Mix the egg yolk and the granulated sugar together. Add the boiled liquid mixture to the egg yolk and reboil to 86°C/ 218°F. Infuse for one hour and strain. Warm the dissolved gelatine leaves and add to the mixture. Slowly fold in the whipped heavy cream. Fill the pastry moulds of 6.5 cm/ 2.5 inches Ø with the mixture and freeze.

## White Coffee Ice Cream

500 g	17.64 oz	heavy cream 35%	liquid
130 g	4.59 oz	roasted coffee beans	freshly crushed
50 g	1.76 oz	pasteurised liquid egg	
100 g	3.53 oz	granulated sugar	

Boil the heavy cream, add the freshly crushed coffee beans and infuse the mixture for approx. 3 hours. Strain. Beat the whole eggs and the granulated sugar. Add to the heavy cream coffee mixture and whip until foamy. Freeze in an ice cream machine.

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## Milk Chocolate Tuilles

- 150 g 5.29 oz white fondant
- 100 g 3.53 oz glucose
- 100 g 3.53 oz Maracaibo Criolait 38% Rondo **S12.CS36E**

Boil the fondant and the glucose to 150°C/ 302°F, add the Maracaibo Criolait 38% couverture and stir until dissolved. Allow to cool on a Silpat. Mix in a Robot Coupe to a fine powder. Sprinkle on a baking tray lined with Silpat and bake in the preheated oven at 220°C/ 460°F until golden crispy.

## To assemble & decorate

By using a paint brush, paint Caramel brûlé on the plate. Assemble the Sablé Dough on the plate, place the Coffee Cream Brûlé into the Sablé Dough. Add the Hazelnut Bavaoise on top and slowly place the Milk Chocolate Tuille, by using a spatula. Scoop a White Coffee Ice Cream on top. Decorate with gold leaves and chocolate decoration.

### Felchlin products

Art. no	Products
<b>S12.CS36E</b>	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
DC46	Praline paste 1:1, hazelnut paste special order

