

Crudo Sensation

Plated Desserts



Recipe for 30 plated desserts

Recipe No.: DE30042

Hazelnut Dacquoise

350 g	12.35 oz	fresh egg white
130 g	4.59 oz	granulated sugar
300 g	10.58 oz	hazelnut powder
300 g	10.58 oz	powdered sugar
60 g	2.12 oz	Caramelized Hazelnuts chopped
200 g	7.05 oz	Praline Croquantine

Whisk egg white and granulated sugar to a meringue. Fold in hazelnut powder and powdered sugar. Spread onto a Silpat sheet and sprinkle with Caramelized Hazelnuts, bake.

Baking temperature: 200°C/ 392°F

Baking time: approx. 15 minutes

Let set and cut into frame size. Warm the Praline Croquantine almond cream and spread a very thin layer on top of the Hazelnut Dacquoise.

Crèmeux

350 g	12.35 oz	heavy cream 35% liquid
90 g	3.17 oz	pasteurized liquid egg yolk
45 g	1.59 oz	granulated sugar
150 g	5.29 oz	Maracaibo Clasificado 65% Rondo
120 g	4.23 oz	Maracaibo Criolait 38% Rondo

Make a Cream Anglaise with the liquid heavy cream, egg yolk and granulated sugar. Add the Maracaibo couvertures to the Cream Anglaise and mix well. Spread on the Praline Croquantine/ Hazelnut Dacquoise and freeze. Cut rectangles of 110 x 20 mm/ 4.3 x 0.8 inches.

Milk Chocolate Chantilly

350 g	12.35 oz	heavy cream 35% liquid
160 g	5.64 oz	Maracaibo Criolait 38% Rondo

Warm the liquid heavy cream and make a ganache with the Maracaibo Criolait 38% couverture. Let set in the refrigerator for a minimum of 8 hours. Whip to soft peaks and place the Milk Chocolate Chantilly into a pastry bag.

Thin Chocolate Plates

500 g	17.64 oz	Maracaibo Clasificado 65% Rondo
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Temper the Maracaibo Clasificado 65% couverture and use a paint roller to spread a thin layer of the couverture onto a plastic sheet. Cut rectangles of 120 x 30 mm/ 4.7 x 1.2 inches and 120 x 10 mm/ 4.7 x 0.4 inches.

Orange Caramel Sauce & Orange Segments

200 g	7.05 oz	Caramel brûlé fleur de sel
30 g	1.06 oz	orange juice
4 g	0.14 oz	vanilla bean 1 piece oranges 5 pieces

Combine the Caramel Brûlé with the orange juice and the vanilla bean to create a sauce. Segment the oranges.

To assemble & decorate

Place the cut Hazelnut Dacquoise with the Crèmeux on a plate. Add the larger piece of Thin Chocolate Plates on top. Pipe a line of Milk Chocolate Chantilly drops. Top with a thinner piece of Thin Chocolate Plates and decorate with gold leaf. Sprinkle Orange Caramel Sauce and place some Orange Segments on the plate, serve.

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Basic recipe

Caramelized Hazelnuts

50 g	1.76 oz	water
200 g	7.05 oz	granulated sugar
600 g	21.16 oz	hazelnuts whole, roasted
20 g	0.71 oz	Cacaobutter

Bring the sugar and water to a boil, preheat the hazelnuts in the oven and add to the boiled sugar syrup, stir until the sugar starts to crystallize, roast and caramelize until golden brown. Add Cacaobutter and pour out on a marble table. Separate immediately.

Felchlin Products

Art. no	Products
S12.CS11E	Cacaobutter, pure cacao butter granulate
S12.CS36E	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
S12.CS59E	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
S12.DC14E	Praline Croquantine, almond cream with flaky wafers
S12.TM01E	Caramel brûlé fleur de sel, Cream caramel Salt

