

# Essential Hazelnut

Petits Gâteaux



Recipe for 20 petits gâteaux

Recipe No.: PG20211

## Chocolate Sponge

64 g	2.26 oz	butter	unsalted
160 g	5.64 oz	Maracaibo 88% Rondo	
96 g	3.39 oz	fresh egg yolks	
192 g	6.77 oz	fresh egg whites	
150 g	5.29 oz	granulated sugar	
1 g	0.04 oz	fleur de sel	

Whip the butter until soft, add the Maracaibo couverture and mix well to obtain a smooth mixture. Add the egg yolks. Whisk the egg whites, sugar and fleur de sel to soft peak, do not overbeat. Fold into the chocolate and butter mixture. Spread out on a baking tray and bake in a preheated oven.

Baking temperature: 160°C/ 320°F in a convection oven; 180°C/ 356°F in a deck oven Baking time: approx. 8-10 minutes

Leave to cool.

## Praline Croquantine

400 g	14.11 oz	Praline Croquantine	
150 g	5.29 oz	Maracaibo Criolait 38% Rondo	

Melt the Praline Croquantine at approx. 30°C/ 86°F, add the tempered couverture and mix well. Spread out onto a plastic sheet.

## Hazelnut Cremeux

260 g	9.17 oz	heavy cream 35%	liquid
12 g	0.42 oz	Bourbon vanilla bean	3 pieces
140 g	4.94 oz	Praline paste 1:1	

150 g	5.29 oz	granulated sugar	
120 g	4.23 oz	past. liquid egg yolk	
45 g	1.59 oz	Gelatine Mix	
100 g	3.53 oz	heavy cream 35%	whipped

Warm up the heavy cream, scraped vanilla seeds and vanilla pods. Whip the egg yolks and sugar well, add to the warm vanilla cream and heat to a Crème Anglaise 82°C/ 179.6°F. Strain. Add the Praliné paste and mix well. Slowly add the Gelatine Mix and mix in well. Leave to cool to approx. 30°C / 86°F and delicately fold in the whipped cream. Fill the Hazelnut Cremeux mixture into a frame of 8 x 60cm/ 3,1 x 23,6 inches and freeze. Demould.

## Bionda Mousse

240 g	8.47 oz	Crème Anglaise	
42 g	1.48 oz	Gelatine Mix	
340 g	11.99 oz	Bionda 36%	
400 g	14.11 oz	heavy cream 35%	whipped

Add the Gelatine Mix to the warm Crème Anglaise. Delicately add the dissolved Bionda 36% couverture and mix until well dissolved. Leave to cool to 35°C/ 95°F. Fold in the whipped cream.

## Finishing

Fill the liquid Praline Croquantine mixture into a frame of 8 x 60cm/ 3,1 x 23,6 inches. Immediately cut the Flourless Chocolate Sponge into the same size and place on top.

Leave to set.

Using a pastry bag, pipe 1/3 of the Bionda Mousse into the frame, place the frozen Hazelnut Cremeux slice on top and fill with the remaining Bionda Mousse. Freeze.

Demould, make a mixture of 2/3 of Bionda 36%

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couverture and 1/3 liquid Cacao butter. and using a chocolate spray gun, spray the mixture over the frozen dessert.

Cut individual pieces of 8 x 2,5cm/ 3,1 x 1 inches. Decorate with roasted hazelnut and chocolate.

## Basic recipes

### Crème Anglaise

500 g 17.64 oz milk 3,5%

500 g 17.64 oz heavy cream 35%

100 g 3.53 oz granulated sugar

200 g 7.05 oz past. liquid egg yolk

Bring the milk and the cream to a boil. Whip the sugar and the egg yolks to obtain a smooth mixture and add to the hot liquid. Heat to 84°C/ 183.2°F, homogenise using a hand blender.

### Gelatine Mix

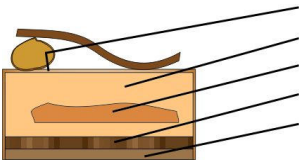
100 g 3.53 oz gelatine powder

600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

### Felchlin products

Art. no	Products
CO49	Bionda 36%, Couverture White Caramel Rondo
CO88	Maracaibo 88% Rondo, Grand Cru couverture, dark
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
DC14	Praline Croquantine, almond cream with flaky wafers
DC46	Praline paste 1:1, hazelnut paste



Decoration & coating  
Bionda Mousse  
Hazelnut Cremeux  
Chocolate Sponge  
Praline Croquantine & couverture  
layer